

GOOD FARE  
FOR  
LITTLE MONEY.

E. H. PITCAIRN.

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GOOD FARE FOR LITTLE MONEY.

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# GOOD FARE FOR LITTLE MONEY.

*Economical Estimates for Parochial and Social  
Parties, Housekeeping, &c.*

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BY

E. H. PITCAIRN,

*✓*  
AUTHOR OF

*"A Golden Thread," "Plain Talk on Church Matters,"*

*"A Word to Church People about the Seasons," &c.*

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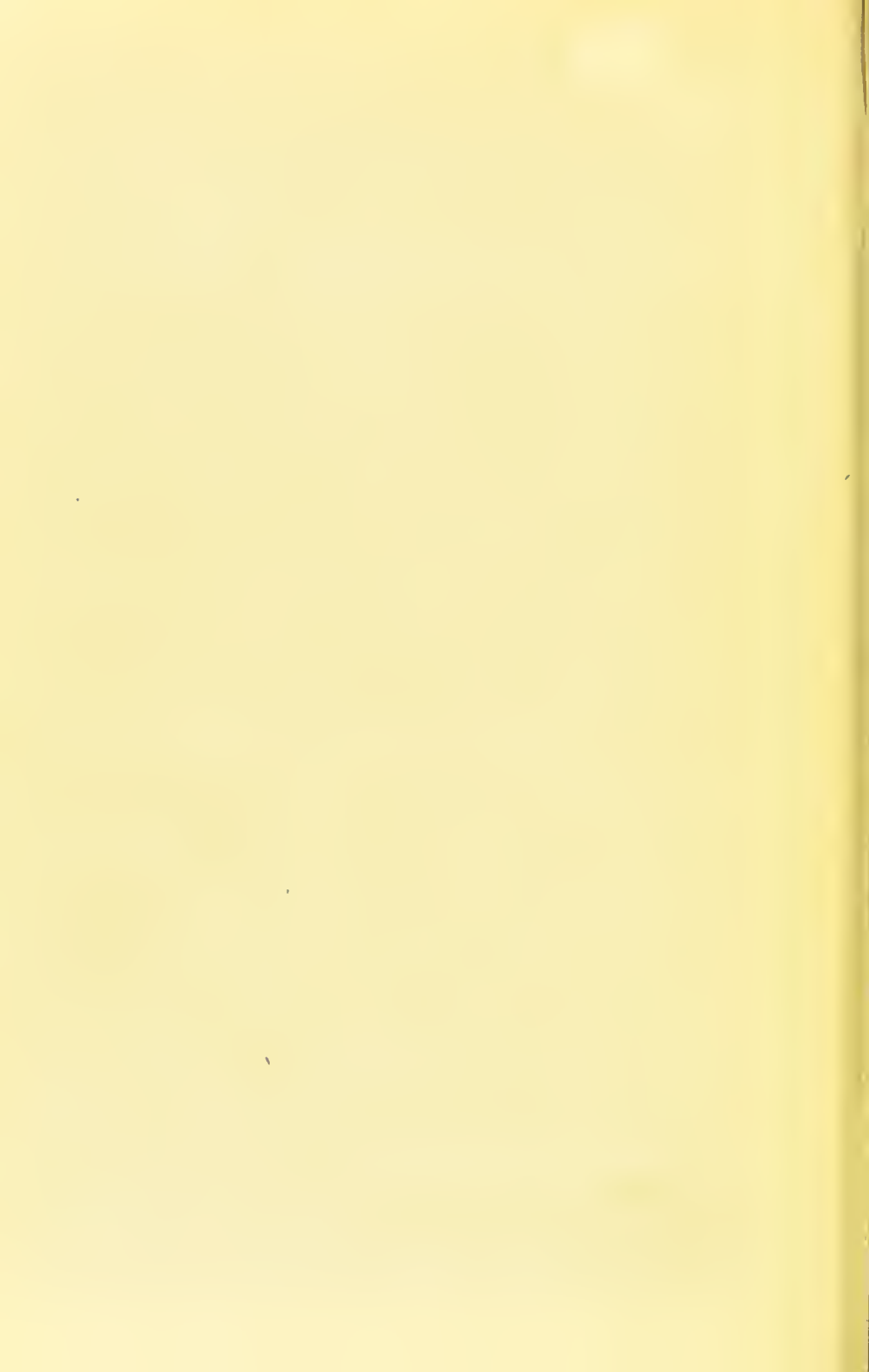
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S. 14692.

DEDICATED

TO MY MOTHER.





## PREFACE.

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I WAS asked to publish various estimates for Parochial Entertainments, particulars of which I have often given to different parishes, hence the origin of this book. I was informed that it would be a boon to many whose resources are already overtaxed if they could be told how to provide an excellent luncheon for the opening of a school, &c., for 1s., which they are now unable to do by contract for less than 2s. or 2s. 6d. per head. As a rule, it requires years of experience to learn how to give a good deal for little money at the numerous School Treats, Choir Suppers, Dinners for Old People, Parochial "At-Homes," and Garden Parties, now so general in most parishes.

The title, however, has suggested so many things that I have been tempted to add to it considerably, in the hope that it may be useful to a greater number.

"Good Fare for Little Money" is not intended as a cookery book. The recipes are for the most part common-place, well-known dishes, and merely given to show how they can be made for the prices quoted. The cost will, of course, vary more or less with the locality and the time of year. In the various introductions to the chapters I explain the *raison d'être* for each subject.

E. H. PITCAIRN.

*Eccles Vicarage, Lancashire.*



# PAROCHIAL PARTIES.

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## INTRODUCTION.

IT is very necessary to have an idea of the average quantities used, for quite lately I heard of a lady who offered to provide a school treat, giving the clergyman's wife *carte blanche* to order what she liked. The latter, not knowing the quantities, thought she could guess what they were likely to want. Numbers of loaves of cake and bread, dozens of buns, &c., were left over, far too much to be consumed by a large household of servants. Two institutions had the benefit of what was left. There is also another reason why a list of quantities and prices may be useful. A lady hearing we managed to give a tea, an orange, a present, and light up a tree for 200 infants for  $3\frac{1}{2}$ d. per head, said she would give the school children a treat when she arrived home. She had no idea it could be done for so little, but her limited means could afford this comparatively small outlay, and I venture to hope that an accurate list of prices and quantities may be the means of children having many an extra treat on Ascension Day and at other times. The calculations have been made and tested very carefully.

In some schools as much as £18 legitimate profit is made on two parties, where an excellent tea and entertainment are given (see page 20). Friends pay 1s., Sunday scholars only 6d. for what has cost  $8\frac{1}{2}$ d., and the surplus money is devoted to a banner fund, the

Whitsuntide treat, or some parochial charity. I say *legitimate* profits, for it hardly seems fair to take 6d. from school children unless we give them a good tea costing at *least* 4½d.

For Lancashire school parties it is usual for the teachers or some of the grown-up scholars to cut up everything and arrange the tables. Two of the young men are told off to each table as waiters. For congregational soirées a committee out of the congregation undertakes similar work, and the room may be made to look very picturesque with comparatively little trouble. Sheets for blinds are borrowed, to which tapes are attached to prevent the tacks doing any injury. Members of the committee lend hearthrugs, warm curtains, candlesticks, pictures, flower vases, and a few basket chairs. Old swords, shields, &c., on a background of red cloth, hide the school walls. Strips of turkey-red enliven the stone chimney-pieces, in addition to brown jugs (used at various tea parties) filled with flowers. A carpet and mirrors are hired, also plants—flags and banners every school in Lancashire possesses—and Gothic schools may soon be transformed; and, in some instances, be made to look very like a comfortable hall in an old house.

Some of the most successful of the Girls' Friendly Society tea-parties that I have been at in various parts of England have been entirely managed by the girls themselves. A committee of the members buy or make everything and wait at tea (having their own tea before the others arrive). Festivals are generally

free. Coach-houses and sheds may be made to look very pretty with ivy, flags, plants, and flowers.

For all the penny teas children should bring mugs; payment for attendance and much trouble is thus saved.

The day-school penny tea is given in the infant school to a standard at a time. The children look forward to it with the greatest pleasure, and as they do not know the date, or which standard will have a tea first, it helps to keep up the attendance.

The estimates for school tea-parties do not include coal and gas, or the hire of a room, most parish parties being held in the schools or at some gentleman's house.

The Whitsuntide Treats, of which the one on page 14 is but a specimen of thousands held all over Lancashire by Church people, Roman Catholics, and Dissenters, are peculiar to the North. On Whit-Monday hundreds of Manchester Church Sunday-schools march in procession to the Cathedral through the streets, dressed mostly in white. All traffic is stopped for some hours. Each school is headed by a band, and vies with each other in its display of banners. On Friday the Roman Catholic schools, headed by the Bishop, do the same. On Thursday each parish has its own procession, also Dissenters and Roman Catholics. The various guilds are dressed some in white, others in black and colours, boys and girls being decorated with various badges.

Many schools start as early as 12 on Thursday to process through the parish, headed by their respective clergy and a band. Some of the schools have three or four magnificent banners (as well as a number of very

pretty smaller ones) much larger than any I have ever seen in a London church. The best ones generally have the figures worked at Bruges. One worked on both sides with a border of lilies on a blue ground, copied from a very old book, cost £70.

Frequently members of the congregation join in the procession. At a neighbouring church the procession was over a mile long, for there were many of the congregation in addition to over 1,800 Sunday scholars. They had two bands, the first not being able to be heard at the end of the procession, and numbers of banners. In almost every case a field is borrowed or hired, and after a walk of about a mile, old and young play at games and run races and dance to the band. A bun or an orange, and sometimes milk, is given to each scholar at the gate of the field. Occasionally two buns and milk are all that a school can afford, but generally there is a tea at five in the schools, after which they return to the field if fine, and dance in the schools if it is wet. Friday most schools arrange an excursion for the elder scholars and friends. A train is engaged, and, sometimes by combining with another school, 200 tickets are guaranteed. The railway company often charging a very low fare, the friends are charged *more* than the cost price, the scholars *less*, and there is hardly a place in Wales or Yorkshire worth seeing that is not visited by some Lancashire school at Whitsuntide. On Saturday many schools have an excursion by canal boat for the younger ones and their parents; the latter in our parish, are charged 8d., grown-up scholars 6d., and children 4d. for 15 or 16 miles. Each teacher looks after her own party, and



they often have dinner together at a cottage—hot water, plates, cups, table-cloths, &c., being provided almost everywhere for 2d. each. In some places there is an excursion for the teachers on Saturday.

On page 15 I have shown how possible it is to give children a drive of 3 miles each way for a few pence per head, and on page 12 mothers for 1s. per head.\* Old and young (among working people) seem to think a drive their greatest pleasure, if a long journey by train to some distant place is excepted.

With regard to the Choir Supper on page 23, and the Christmas Dinner on page 24, or the Quiet Day, page 25, nothing is allowed for coal or the trouble of preparing the meals. For the Quiet Day, a committee of three can easily divide the cooking; their cooks will take a pride in this extra work, knowing outsiders will see their pastry, &c., when done. The committee also send servants, and a woman is paid to be there all day to wash up, &c. It would, of course, be quite easy to have a larger committee and give less work to each.

If the following pages are the least use in lessening the time and money spent by many overworked clergy in “serving tables,” I shall indeed be glad. The estimates may be absolutely relied upon, for they are the exact quantities *used* on various occasions. Prices will, of course, vary in different places.

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\* Including tea.

Number: 30. Quantities used at a Mothers' Meeting (each woman brings a cup) for 1 cup of Tea and 2 Biscuits:—

	s.	d.
2 oz. Tea $2\frac{1}{2}$ d., 1lb. of Biscuits 8d. ... ..	0	$10\frac{1}{2}$
1 pint Milk $1\frac{3}{4}$ d., $\frac{1}{2}$ lb. Sugar $1\frac{1}{4}$ d. ... ..	0	3
	<hr/>	<hr/>
	1	$1\frac{1}{2}$

Number: 50. Quantities used at a Girls' Friendly Society Social Evening (where each girl brings a cup) for Coffee, Buns, Eccles Cakes, at 1d. per head; managed by the girls:—

	s.	d.
$\frac{1}{2}$ lb. of Coffee 9d., 1 lb. of Sugar $2\frac{1}{2}$ d. ... ..	0	$11\frac{1}{2}$
2 quarts of Milk... ..	0	7
25 Eccles Cakes (as 17) ... ..	1	5
2 doz. $\frac{1}{2}$ d. Buns at 5d. per doz. ... ..	0	10
$\frac{1}{2}$ lb. of Biscuits at 8d. ... ..	0	4
	<hr/>	<hr/>
	4	$1\frac{1}{2}$

Quantities for Fortnightly Social Evening of 100 Sunday Scholars (each bringing a cup) at 1d. per head:—

	s.	d.
$\frac{1}{2}$ lb. Tea 10d., 2 lbs. Sugar 5d., 2 quarts Milk 7d. ... ..	1	10
30 large Buns 1/-* ... ..	1	0
3 lbs. of Cake at $6\frac{1}{2}$ d. ... ..	1	$7\frac{1}{2}$
$1\frac{1}{2}$ lbs. Biscuits at 8d. ... ..	1	0
25 Eccles Cakes (as 17, for schools) ... ..	1	5
$2\frac{1}{2}$ lbs. of Gingerbread at 8d. ... ..	1	8
	<hr/>	<hr/>
	8	$6\frac{1}{2}$

\* These are to be had at several shops. Halfpenny buns to be substituted where these cannot be had.

G. F. S. Party for 120 at  $4\frac{1}{2}$ d. per head.

	£	s.	d.
26 lbs. plain Bread ... ..	0	3	6
$6\frac{1}{2}$ lbs. Currant Cake at $6\frac{1}{2}$ d. ... ..	0	3	$9\frac{1}{2}$
$7\frac{1}{4}$ lbs. Seed Cake at $5\frac{1}{2}$ d. .. ..	0	3	$3\frac{1}{2}$
30 Tea Cakes ... ..	0	2	$1\frac{1}{2}$
5 doz. Eccles Cakes ... ..	0	3	8
6 tins of Lobster at 8d... ..	0	4	0
7 tins of Salmon at $8\frac{1}{2}$ d. ... ..	0	4	$11\frac{1}{2}$
3 jars of Jam at 8d. and 1/- ... ..	0	2	4
3 jars of Marmalade at 11d. ... ..	0	2	9
2 lbs. Tea at 1/10 ... ..	0	3	8
6 lbs. of Sugar at $2\frac{1}{2}$ d. ... ..	0	1	3
Cream ... ..	0	1	0
$5\frac{1}{2}$ lbs. of Butter at 1/4 ... ..	0	7	4
5 quarts of Milk at $3\frac{1}{2}$ d. ... ..	0	1	$5\frac{1}{2}$
	£2	5	$1\frac{1}{2}$

120 at  $4\frac{1}{2}$ d. per head = £2. 5s.

Girls' Friendly Society's Quarterly Tea Party  
(Middlesex), for 100 at 2d. per head.

	s.	d.
$6\frac{1}{4}$ lbs. of Loaf Sugar at $2\frac{1}{2}$ d. ... ..	1	$3\frac{1}{2}$
$2\frac{1}{2}$ lbs. of Fresh Butter at 1/6 ... ..	3	9
1 lb. of Tea at 1/10 ... ..	1	10
$12\frac{1}{2}$ lbs. of Cake at 6d. ... ..	6	6
5 quarts of Milk at $3\frac{1}{2}$ d. ... ..	1	$5\frac{1}{2}$
16 lbs. of Bread ... ..	2	0
Carried forward ... ..	16	10

100 at 2d. per head = 16s. 8d.

## Festival for the same with the following

	items added.	£	s.	d.
Brought forward	...	0	16	10
2½ lbs. of Coffee in addition, at 1/6	...	0	3	9
2½ quarts more Milk	...	0	0	7½
Fancy Cakes	...	0	6	0
Fruit, in addition	...	0	6	0
Lemons for lemonade, 2/6; Sugar, 10d.	...	0	3	4
<hr/>				
		£1	16	6½

Festival—4½d. per head  $\times 100 = \text{£}1. 16\text{s. } 6\text{d.}$

Do.—Lemonade at 8, with fruits and cake left from tea.

**Infants' Tea Party for 300 (Eccles), including lighting of a Tree, Present, and Orange each, at 3¼d. per head:—**

	£	s.	d.
12 quarts of Milk	0	3	6
3½ lbs. of Tea	0	6	5
4 lbs. Butter	0	5	4
300 Oranges at 3/6 per 100	0	10	6
16 lbs. Sugar at 2½d.	0	3	4
Four 2-lb. jars of Jam at 7d.	0	2	4
Fifteen 4-lb. Loaves at 5d.	0	6	3
Charwoman	0	2	6
Washing Cloths...	0	2	0
25 doz. Buns at 5d. per doz.	0	10	5
24 lbs. of Raisin Loaves at 5½d.	0	11	0
25 doz. 1d. Toys at 8d. per doz.	0	16	8
Sconces and Candles for Tree...	0	3	7½
"Father Christmas," 5d.; Angel for tree, 6d.	0	0	11
<hr/>			
	£4	4	9½

300 at 3¼d. per head =  $\text{£}4. 1\text{s. } 3\text{d.}$

## A Plain Tea, sufficient for 100.

<i>(Communicated.)</i>					£	s.	d.
12 lbs. of Flour for bread	...	...	...	...	0	1	9
16 lbs. of Tea Cakes, plain and currant	...	...	...	...	0	4	0
6 lbs. of Currant Bread	...	...	...	...	0	2	0
6 lbs. of Seed Bread	...	...	...	...	0	2	0
1 $\frac{1}{4}$ lbs. of Tea	...	...	...	...	0	2	6
8 lbs. of Sugar	...	...	...	...	0	2	0
10 lbs. of Butter at $\frac{1}{3}$	...	...	...	...	0	12	6
4 quarts of Milk	...	...	...	...	0	1	0
100 at 3 $\frac{1}{4}$ d. = £1. 7s. 1d.					£1	7	9

G. F. S. Tea for 120 at 4 $\frac{1}{2}$ d. per head.

					£	s.	d.
52 Jam Pasties	...	...	...	...	0	4	0
52 Maids of Honour	...	...	...	...	0	4	0
24 lbs. of Plain Bread	...	...	...	...	0	2	9
8 lbs. of Seed Bread at 6 $\frac{1}{2}$ d.	...	...	...	...	0	4	4
8 $\frac{1}{2}$ lbs. of Raisin Bread at 7 $\frac{1}{2}$ d.	...	...	...	...	0	5	3 $\frac{1}{2}$
2 dozen Eccles Cakes	...	...	...	...	0	1	6
6 dozen Bath Buns at 5d.	...	...	...	...	0	2	6
2 lbs. of Potted Beef	...	...	...	...	0	3	0
2 lbs. of Tea at $\frac{1}{10}$	...	...	...	...	0	3	8
6 lbs. of Sugar at 2 $\frac{1}{2}$ d.	...	...	...	...	0	1	3
4 $\frac{1}{2}$ lbs. of Butter at $\frac{1}{4}$	...	...	...	...	0	6	0
100 Oranges	...	...	...	...	0	5	0
4 $\frac{1}{2}$ quarts of Milk at 4d.	...	...	...	...	0	1	6
Cream*	...	...	...	...	0	1	0
120 at 4 $\frac{1}{2}$ d. per head = £2. 5s.					£2	5	9 $\frac{1}{2}$

Cream may be omitted.

School Treat (Sussex) for 100 at  $4\frac{3}{4}$ d.

	£	s.	d.
Five 4-lb. Loaves at 5d. ... ..	0	2	1
$2\frac{1}{2}$ lbs. of Butter at $1/3$ ... ..	0	3	$1\frac{1}{2}$
$2\frac{1}{2}$ lbs. of Jam ... ..	0	0	9
50 lbs. of Cake at 6d.*... ..	1	5	0
100 Buns at 5d. per dozen ... ..	0	3	6
1 lb. of Tea ... ..	0	1	8
8 quarts of Milk at 3d.... ..	0	2	0
6 lbs. of Sugar at $2\frac{1}{2}$ d. ... ..	0	1	3
	<hr/>		
	£1	19	$4\frac{1}{2}$

\* Right for a very plain tea; in Lancashire twice too much cake.

G. F. S. Tea for 120 at  $6\frac{1}{2}$ d. per head.

	£	s.	d.
6 4lb. Loaves ... ..	0	3	0
12 lbs. of Seed Bread ... ..	0	5	6
12 lbs. of Raisin Bread at $7\frac{1}{2}$ d. ... ..	0	7	6
3 doz. Tea Cakes ... ..	0	3	0
6 lbs. of Gingerbread at 6d. ... ..	0	3	0
6 doz. Eccles Cakes ... ..	0	4	0
6 doz. Meat Pies at 3d. each ... ..	0	18	0
2 lbs. of Tea at $1/10$ ... ..	0	3	8
6 lbs. of Butter at $1/2$ *... ..	0	7	0
6 lbs. of Sugar at $2\frac{1}{2}$ d. ... ..	0	1	9
7 quarts of Milk at $3\frac{1}{2}$ d. ... ..	0	2	$0\frac{1}{2}$
12 lbs. of Grapes at 8d. ... ..	0	8	0
	<hr/>		
	£3	6	$5\frac{1}{2}$

120 at  $6\frac{1}{2}$ d. per head=£3. 5s.

\* 1 lb. too much butter.



# School Christmas Treat (Lancashire) for 200.

(Communicated.)

	£	s.	d.
50 lbs. of plain Bread at $1\frac{1}{4}$ d....	0	5	3
50 lbs. of Currant and Seed Bread at 6d. ...	1	5	0
6 lbs. of Butter at $1\frac{1}{4}$ ...	0	8	0
2 lbs. of Tea at $1\frac{1}{8}$ ...	0	3	4
12 lbs. of Sugar... ..	0	2	6
12 quarts of Milk at 3d. ...	0	3	0
Music for Dancing ... ..	1	10	0
	<hr/>		
	£3	17	1

Cost of Tea, 3d. per head ; including Band,  $4\frac{3}{4}$ d.

# Mothers' Meeting Treat for 28 at $1\frac{1}{4}\frac{1}{2}$ per head.

[28 Tickets to Liverpool paid by the Women at  $2\frac{1}{6}$  each.]

	£	s.	d.
28 Tickets from Lime Street to the Dock, to see over the "Teutonic" ... ..	0	9	4
Hot Water for Tea at Eastham ... ..	0	4	8
$3\frac{1}{2}$ lbs. of Ham at 10d.... ..	0	2	11
$2\frac{1}{2}$ lbs. of Sugar... ..	0	0	10
$1\frac{1}{2}$ lbs. of Butter ... ..	0	2	0
4lbs. of Cake ... ..	0	4	0
Milk ... ..	0	1	0
2 Loaves... ..	0	1	0
Fresh Eggs ... ..	0	2	7
$\frac{1}{2}$ lb. of Tea ... ..	0	1	0
Tips ... ..	0	3	0
	<hr/>		
		1	12 4
Pies for Supper... ..	0	6	2
	<hr/>		
	£1	18	6

## Day School.—One Standard at a time.

## Tea for 36 Children.

<i>Without Cake.</i>	s.	d.	<i>With Cake.</i>	s.	d.
2 large Loaves...	0	10		3	0
1 quart Milk ...	0	4	2 lbs. Cake at 4d.	0	8
1 lb. Sugar ...	0	2½			
2 oz. Tea ...	0	3			
2 lbs. Jam ...	0	9½			
2 lbs. Biscuits...	0	7			
<hr/>			<hr/>		
1d. per head	3	0	1¼d. per head	3	8

Only half a slice of cake for each child.

**Mothers' Treat for 35 at 11½d., including Drive,  
&c.**

[Paid in weekly subscriptions of 1d. during the winter; 2/6 for ticket to the seaside.]

	£	s.	d.
2 lbs. of Butter for Tea at 1/6...	0	3	0
10 ozs. Tea, 1/8; and Sugar, 11d.	0	2	7
2 Loaves, 1/-; Milk, 7d.	0	1	7
3½ lbs. of Ham ...	0	2	5½
Shrimps ...	0	2	0
Tips ...	0	2	10
2 large Wagonettes, 1½ hours ...	0	14	0
Preparing the Tea and Room, Loan of Cups, and Hot Water ...	0	5	0
<hr/>			
	£1	13	5½

G. F. S. Festival for 122 at  $7\frac{1}{4}$ d. per head.

	£	s.	d.
9 4-lb. Loaves ... ..	0	4	6
35 lbs. of Spice Bread at 6d. ... ..	0	17	6
5 lbs. of Butter at 1/1 ... ..	0	5	5
$2\frac{1}{2}$ lbs. of Tea at 1/10 ... ..	0	4	7
7 lbs. of Sugar at 3d. ... ..	0	1	9
$11\frac{1}{2}$ lbs. of Ham at $7\frac{1}{2}$ d. ... ..	0	7	$2\frac{1}{2}$
2 lbs. of Potted Beef at 1/6 ... ..	0	3	0
Tea Cakes ... ..	0	1	6
Salad ... ..	0	1	0
9 quarts of Milk ... ..	0	2	3
5 doz. of Strawberries ... ..	1	5	0
	<hr/>		
	£3	13	$8\frac{1}{2}$

## Christmas Tea Party for 157 Infants at 4d. per head.

	£	s.	d.
160 Oranges at 6/- per 100 ... ..	0	9	0
$1\frac{1}{4}$ lbs. of Tea at 1/10 ... ..	0	2	$3\frac{1}{2}$
$\frac{1}{4}$ lb. of Tea for Teachers ... ..	0	0	$5\frac{1}{2}$
8 quarts of Milk at $3\frac{1}{2}$ d. ... ..	0	2	4
$7\frac{1}{2}$ lbs. of Sugar at $2\frac{1}{2}$ d. ... ..	0	1	7
26 lbs. of Cake at $5\frac{1}{2}$ d.* ... ..	0	11	11
157 Eccles Cakes ... ..	0	10	6
32 lbs. of Bread (8 box loaves at 6d.) ... ..	0	4	0
4 lbs. of Butter ... ..	0	5	0
Attendance ... ..	0	7	0
	<hr/>		
	£2	14	1

4d. per head = £2. 12s. 4d.

\* This estimates 2 lbs. of cake to every 12; 24 lbs. of cake to every 100 according to previous table.

Whitsuntide Tea Party (grown-up scholars and infants) for over 540, at  $5\frac{1}{2}$ d. per head (8d. including band) :—

			£	s.	d.
525 French Buns at 10d. doz.	...	...	1	16	5
28 lbs. of Raisin Bread at $5\frac{1}{2}$ d.	...	...	0	12	10
52 lbs. of Seed Bread at $7\frac{1}{2}$ d. ...	...	...	1	12	6
42 lbs. of Raisin Bread at $7\frac{1}{2}$ d.	...	...	1	6	3
42 lbs. of Ham at $7\frac{1}{2}$ d.*	...	...	1	6	3
25 Large Box Loaves at 6d.	...	...	0	12	6
10 Small Brown Loaves at 3d.	...	...	0	2	6
15 lbs. of Butter at 11d.	...	...	0	13	9
Cream 3/6, Bottle 4d.	...	...	0	3	10
25 lbs. of Sugar at $2\frac{1}{2}$ d.	...	...	0	5	$2\frac{1}{2}$
$6\frac{1}{4}$ lbs. of Tea at 1/10	...	...	0	11	$5\frac{1}{2}$
2 oz. Mustard	...	...	0	0	$2\frac{1}{2}$
28 quarts of Milk	...	...	0	8	2
480 Oranges	...	...	1	12	0
8 dozen Plates at 4d. (hire)	...	...	0	2	8
3 dozen Cups (hire)	...	...	0	1	0
Attendance	...	...	0	18	6
			<hr/>		
			£12	6	$0\frac{1}{2}$

Band to head the procession and for dancing, £5.

\* To have enough sandwiches (as many as they like)  $\frac{1}{4}$  lb. per head.

Expenses for 100 Children, Afternoon in the Country, including Wagonettes (Tea for 104), at  $8\frac{1}{2}$ d. per head.

	£	s.	d.
100 (two large cups of Tea), at Coffee Tavern, at $1\frac{1}{2}$ d. ... ..	0	12	6
Tea-pots extra for Teachers ... ..	0	0	8
Jar of Cream for Teachers ... ..	0	1	0
8 Pies at 2d. ... ..	0	1	4
8 lbs. of Cherries at 6d. ... ..	0	4	0
100 Eccles Cakes (16 to the dozen) ... ..	0	6	4
$8\frac{1}{2}$ dozen Bath Buns at 5d. ... ..	0	3	$6\frac{1}{2}$
12 lbs. of Cake at $5\frac{1}{2}$ d. ... ..	0	5	$11\frac{1}{2}$
12 lbs. of Bread... ..	0	1	6
2 lbs. of Butter ... ..	0	2	6
2 dozen Tea Cakes ... ..	0	2	0
2 large Charabancs for the afternoon (3 miles each way) ... ..	1	0	0
Pies for Drivers, 8d.; tea, 6d. (cake left) ... ..	0	1	2
2 Tea Cakes for Driver... ..	0	0	2
Tips to five for the afternoon ... ..	0	6	0
6 Prizes for Races at 6d. ... ..	0	3	0
	<hr/> £3 10 10		

Congregational Tea Party (sit-down tea) for 270  
at 9d. per head.

	£	s.	d.
50 lbs. of Ham at 7½d....	...	1	11 3
8 quarts of Milk	...	0	2 0
8 jars of Cream...	...	0	8 0
40 lbs. of Cake at 1/- (for school 10d.)	...	1	13 4
25 Box Loaves (5 Brown) at 6d.	...	0	12 6
15 lbs. of Butter at 1/3	...	0	18 9
3½ lbs. of Tea at 1/10	...	0	6 5
13½ lbs. of Sugar at 2/9 per doz.	...	0	3 1½
240 Oranges (as 200)	...	0	9 0
Apples ..	...	0	3 2
Carpet and laying down, and Mirrors	...	1	18 0
Attendance, &c....	...	0	11 6
Eccles Cakes	...	0	10 6
Messenger, Tacks, and Pink Calico	...	0	1 11½
Printing Tickets	...	0	4 6
Sending Tickets round...	...	0	5 0
	£9	19	0

270 at 9d. per head=£10. 2s. 6d.



Grown-up Scholars' Christmas Party for 200 at  
6d. per head.

			£	s.	d
17½ doz. French Buns at 10d.	..	...	0	14	2
48 lbs. Cake at 7½d.	...	...	1	10	0
9 doz. French Buns at 10d.	...	...	0	7	6
2 Hams, 14 lbs. each, at 6d.	...	...	0	14	0
11 4-lb. Box Loaves (3 Brown)	...	...	0	5	6
5½ lbs. of Butter at 1/4...	...	...	0	7	4
1/- worth of Cream	...	...	0	1	0
9 lbs. of Sugar at 2½d.	...	...	0	1	7½
2¾ lbs. Tea at 1/10	...	...	0	5	0½
2 oz. Mustard	...	...	0	0	2½
10½ quarts of Milk at 3½d.	...	...	0	3	1
			4	9	5½
Attendance	...	...	0	10	6½
			£5	0	0

200 at 6d. per head=£5.

A Tea Party, where the cakes, sandwiches, &c., were made by G. F. S. Members. 135 at 6d. per head=£3. 7s. 6d.

	£	s.	d.
5 Home-made 4-lb. Loaves ... ..	0	2	0
4 Bought 4-lb. Loaves ... ..	0	2	0
12½ lbs. of Ham at 6½d. per lb. ... ..	0	6	9½
2¼ lbs. Tea at 1/10 ... ..	0	4	1½
7 lbs. Sugar ... ..	0	1	9
3 doz. Teacakes (size of 3 ordinary) ... ..	0	7	6
1 doz. of Celery ... ..	0	1	9
6 quarts of Milk, Cream 1/- ... ..	0	2	9
130 Home-made Beverley Buns ... ..	0	4	1½
8 lbs of Home-made Raisin Bread ... ..	0	3	7½
8 lbs. of Home-made Seed Bread ... ..	0	3	7½
4½ lbs. of Butter ... ..	0	5	7½
Attendance ... ..	0	5	0
	<hr/>		
	£2	10	8

Profit...£0 16s. 10d.

School Christmas Parties,—222 at 6d. per head.

	£	s.	d.
10 quarts of Milk ... ..	0	2	11
20 lbs. of Seed Bread at 7½d. ... ..	0	12	6
24 lbs. of Raisin Bread ... ..	0	15	0
26¾ lbs. of Ham at 6½d. ... ..	0	14	6
15 white 4-lb. Loaves at 5½d. ... ..	0	6	10½
3 brown 2-lb. Loaves at 3d. ... ..	0	0	9
Attendance, &c., 10/6; printing tickets, 2/- ... ..	0	12	6
	<hr/>		
Carried forward ... ..	3	5	0½

	£	s.	d.
Brought forward ...	3	5	0 $\frac{1}{2}$
18 doz. Mince Pies or French Buns at 10d.			
per doz. ... ..	0	15	0
12 lbs. of Butter at 1/4 ... ..	0	16	0
3 $\frac{1}{4}$ lbs. of Tea 6/-, Cream 1/- ... ..	0	7	0
9 lbs. of Sugar at 2 $\frac{1}{2}$ d. ... ..	0	1	10 $\frac{1}{2}$
	<hr/>		
	5	4	11
Profit ... ..	0	7	1
	<hr/>		
	£5	12	0

### 200 at 4 $\frac{1}{2}$ d. per head. (Infants.)

	£	s.	d.
6 lbs. of Butter at 1/4, 8/-; 8 quarts of Milk, 2/4; Cream, 1/- ... ..	0	11	4
2 $\frac{1}{2}$ lbs. of Tea, 4/7 $\frac{1}{2}$ ; attendance, 10/6; printing tickets, 2/- ... ..	0	17	1 $\frac{1}{2}$
9 $\frac{1}{2}$ lbs. of Sugar at 2 $\frac{1}{2}$ d. ... ..	0	1	7 $\frac{1}{2}$
17 doz. Mince Pies at 10d. per doz. ... ..	0	14	2
160 Oranges (as 150) ... ..	0	8	0
6 large Loaves 3/-, 1 small brown Loaf 3d. ..	0	3	3
18 lbs. of Seed Cake at 5d., 7/6; 200 Bath Buns at 5d. per doz., 7/- ... ..	0	18	6
	<hr/>		
	3	14	0
	0	2	4
	<hr/>		
	£3	16	4

The infants' party is the next day, but the quantities are absolutely right, taking one with the other.

## BALANCE SHEET FOR NEW YEAR'S PARTIES.

Tickets sold at 1/- the first night; 6d. the second night.

Receipts—				£	s.	d.
First Night, 500 Tickets at 1/-	...	...	...	25	0	0
Second Night, 430 Tickets at 6d.	...	...	...	10	15	0
Money taken at the door for Tea, and after						
Tea 6d. each night	...	...	...	6	5	0
Cutters up at party	...	...	...	0	2	4
Programmes sold	...	...	...	1	4	1
				<hr/>		
				£43	6	5

### Expenses—

950 at 6½d., including Entertainment 7½d. per head.

				£	s.	d.
100 Plain Loaves	...	...	...	2	9	4½
74 lbs. of Butter	...	...	...	4	15	10½
70½ lbs. of Seed Cake	...	...	...	1	16	0
80 lbs. of Raisin Bread	...	...	...	2	0	2
90 lbs. of Sugar...	...	...	...	1	1	7
17 lbs. of Tea	...	...	...	2	1	9
191 lbs. of Beef	...	...	...	7	11	3
102¾ lbs. of Ham	...	...	...	3	9	5½
68 quarts of Milk	...	...	...	0	19	1½
½ lb. of Mustard	...	...	...	0	0	8
Use of Piano	...	...	...	1	0	0
Humorist	...	...	...	1	1	0
300 Programmes	...	...	...	0	12	6
				<hr/>		
Carried forward	...	...	...	28	18	9

					£	s.	d.
				Brought forward	...	28	18 9
Playbooks	...	...	...	...	...	0	1 6
Hire of Wigs	...	...	...	...	...	0	1 0
" Billy Doo "	...	...	...	...	...	0	10 6
Tissue Paper for gaslights, &c.				...	...	0	2 4
Postcards	...	...	...	...	...	0	0 11
Sundries ...	...	...	...	...	...	0	0 3½
						29	15 3½
Profit	...	...	...	...	...	13	11 1½
						£43	6 5

The first night is a congregational party; the second night a Sunday scholars' party, composed of grown-up men and women, and children.

*(Swinton Parish Magazine.)*

# Congregational Soirée in the Parish Church Schools.

300 Tickets, 1/- each, £15. Cost, 5 $\frac{3}{4}$ d. per head.

	£	s.	d.
70ft. by 30ft. of Carpet, including men to put it down and take it up, from a town four miles off ... ..	1	10	0
Hire of 3 Mirrors and 12 Candlesticks ...	0	10	0
Hire of Plants 3/6, Tape and Tacks 5 $\frac{1}{2}$ d. ...	0	3	11 $\frac{1}{2}$
Woman preparing Room, Washing Cloths, &c.	0	10	0
Cart to fetch and return borrowed curtains, chairs, &c. ... ..	0	3	0
20 lbs. of White Bread 2/6, 12 lbs. of Brown Bread 1/6 ... ..	0	4	0
3 $\frac{3}{4}$ lbs. of Tea at 1/10, 6/10 $\frac{1}{2}$ ; 15 lbs. of Sugar, 3/6 (2/9 per doz.) ... ..	0	10	4 $\frac{1}{2}$
Cream 1/6, Milk 10 $\frac{1}{2}$ d. ... ..	0	2	4 $\frac{1}{2}$
4 lbs. of Fresh Butter at 1/6 ... ..	0	6	0
6 doz. Maids of Honour at 10d. per doz. ...	0	5	0
6 doz. Cheesecake Sponge Sandwiches at 10d. per doz. ... ..	0	5	0
25 doz. Buns at 5d. per doz. ... ..	0	10	5
22 lbs. Raisin Cake at 7 $\frac{1}{2}$ d. ... ..	0	13	9
20 lbs. of Ham at 7 $\frac{1}{4}$ d., 12/1; 3 lbs. of Potted Meat, 4/6 ... ..	0	16	7
8 lbs. of Macaroons at 1/3 ... ..	0	10	0
	<hr/>		
	£7	0	5 $\frac{1}{2}$

Profits, £7. 17s. 6 $\frac{1}{2}$ d. + £7. 2s. 5 $\frac{1}{2}$ d. = £15. 0s. 0d.

Choir Supper for 14 Men and 20 Boys at  
10d. per head, if cooked at home.

	£	s.	d.
12 lbs. of Corned Beef at 9½d....	0	9	6
6 lbs. of Leg of Mutton at 9½d.	0	4	9
1 Beefsteak Pie ... ..	0	2	1½
2 Plum Puddings of 3 lbs. each	0	2	9
12 Mince Pies ... ..	0	1	0
2 Moulds of Blanc-mange (corn flour)	0	1	1
2 quart moulds of Jelly (Chelsea packets)	0	1	3
1 score of Potatoes ... ..	0	0	7½
12 Oranges (2 dishes) ... ..	0	0	6
6 Apples 4½d., 1 lb. of Raisins 1/-	0	1	4½
1 lb. of Walnuts 6d., 1 lb. of Figs 6d.	0	1	0
1 oz. of Almonds 2d., ¾ lb. of Coffee 1/3	0	1	1
2 lbs. of Sugar 5d., 3 pints of Milk 5½d.	0	0	10½
	<hr/>		
	£1	7	11

Christmas Dinner for Old People, 100 at 10d.  
per head.

			£	s.	d.
12 lbs. of Corned Beef at $9\frac{1}{2}$ d.	...	...	0	9	6
7 lbs. of Roast Mutton at $9\frac{1}{2}$ d.	...	..	0	5	$0\frac{1}{2}$
8 lbs. of Boiled Mutton at $9\frac{1}{2}$ d.	...	...	0	6	4
7 lbs. of Roast Pork at $9\frac{1}{2}$ d.	...	...	0	5	$0\frac{1}{2}$
8 lbs. of Roast Beef at $9\frac{1}{2}$ d.	...	...	0	6	4
Caper Sauce 3d., Apple Sauce $3\frac{1}{2}$ d.	...	...	0	0	$6\frac{1}{2}$
10 Plum Puddings	...	...	0	6	0
8 Ordinary-sized Rice Puddings	...	...	0	3	8
$1\frac{3}{4}$ lbs. of Tea at 2/-	...	...	0	3	6
8 lbs. of Sugar 2/-, $3\frac{1}{2}$ quarts of Milk 1/-	...	...	0	3	0
5 doz. Mince Pies at 1d.	...	...	0	5	0
Carrots and Turnips	...	...	0	2	1
$4\frac{1}{2}$ score of Potatoes	...	...	0	2	10
Hire of Crockery, Cloths, and Knives	...	...	1	2	$3\frac{1}{2}$
			<hr/>		
			£4	1	2



## QUIET DAY.

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Breakfast, 6d. ; Dinner, 1/- ; Tea, 6d.

### Menu for Luncheon for 70.

Corned Beef.

Veal Pie.

Beef Steak Pie.

Ham.

Cutlets in Aspic.

Potatoes.

Salad.

Apple Tart.

Blanc-Mange.

Queen's Rice.

Stewed Pears.

Tartlets.

Jelly.

2 Cups of Tea or Lemonade, 1d.

Biscuits and Butter.

### Tea.

Brown and White Bread and Butter.

Plum Cake.

Rock Cakes.

Tea.

### Breakfast.

Tea and Coffee.    Cold Ham.    Eggs.

Bread and Butter.    Marmalade.    Potted Meat.

Luncheon for 70 at  $11\frac{3}{4}$ d. per head.

Quantities and Prices :

	£	s.	d.
15 lbs. of Corned Beef at $9\frac{1}{2}$ d. ...	0	11	$9\frac{1}{2}$
4 lbs. of Beefsteak at 9d. ...	0	3	0
4 lbs. of Veal at 9d. ...	0	3	0
6 lbs. of Ham ...	0	3	9
6 lbs. of Cutlets... ..	0	3	9
*14 lbs. of Pears for stewing 2/-, 14 lbs. of			
Apples 2/- ... ..	0	4	0
4 lbs. of Cooking Sugar 8d., Cochineal $\frac{1}{2}$ d. ...	0	0	$8\frac{1}{2}$
Celery and Beetroot ... ..	0	1	6
2 moulds of Jelly ... ..	0	1	3
Mustard and Pepper 3d., Biscuits 9d. ...	0	1	0
2 Rice Moulds ... ..	0	1	0
1 lb. of Butter ... ..	0	1	6
2 score of Potatoes $1\frac{1}{3}$ , 1 Loaf 6d. ..	0	1	9
Parsley 4d., Hire of Plants 2/- ... ..	0	2	4
6 Corn Flour Moulds, Pastry for Tartlets,			
Apple Tarts, Meat Pies, and 2 dozen			
Tartlets* ... ..	0	7	$1\frac{1}{2}$
Hire of Crockery, Glass, &c. ... ..	0	9	0
Hire of Knives, Forks, and Spoons ... ..	0	5	0
$\frac{3}{4}$ lb. of Tea $1\frac{1}{4}\frac{1}{2}$ , 3 lbs. of Sugar 9d., 1 quart			
of Milk 4d., 3 jugs of Cream 3/- ... ..	0	5	$4\frac{1}{2}$
	<hr/>		
	£3	6	10

\* All this may be dispensed with, almost all left over. Apple tart enough.

Tea for 70 at  $2\frac{1}{2}$ d. per head.

	s.	d.
14 ozs. of Tea at 1/10 ... ..	1	8
$2\frac{3}{4}$ lbs. of Sugar... ..	0	0 8
8 lbs. of White Bread 1/-, 4 lbs. of Brown 6d.	0	1 6
$1\frac{1}{2}$ lbs. of Fresh Butter at 1/6... ..	0	2 3
6 doz. Buns at 5d. per doz. ... ..	0	2 6
2 bottles of Cream 3/-, 1 quart of Milk 4d.	0	3 4
6 2lb. Loaves of Currant Cake at $7\frac{1}{2}$ d.	0	3 9
Any Cold Meat left from Luncheon.		

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£0 15 8

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Breakfast for 70 at  $3\frac{3}{8}$ d. per head.

	£	s.	d.
3 doz. Fresh Eggs ... ..	0	3 0	
10 ozs. of Tea at 1/10 ... ..	0	1 1	
2 lbs. of Fresh Butter 3/-, 2 lbs. of Jam 7d....	0	3 7	
2 pots of Marmalade 11d., 4 lbs. of Sugar 1/-	0	1 11	
20 lbs. of White Bread 2/6, 4 lbs. of Brown			
Bread 6d. ... ..	0	3 0	
3 bottles of Cream, 3/-; 1 quart of Milk, 4d.	0	3 4	
8 lbs. of Ham at $7\frac{1}{2}$ d. ... ..	0	3 9	

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£0 19 8

No. 1.—Supper for 70 at  $7\frac{1}{2}$ d. per head.

	£	s.	d.
15 quarts of Soup ... ..	0	3	9
2 Legs of Cold Lamb of 6 lbs. each ... ..	0	12	0
8 lbs. of Cold Ham at $7\frac{1}{2}$ d. ... ..	0	5	0
2 Lobsters ... ..	0	3	0
5 lbs. of Rolled Beef at 9d. ... ..	0	3	9
2 score of Potatoes ... ..	0	1	3
2 lbs. of Raw Brown Sugar 5d., 2 lbs. of Lump 6d. ... ..	0	0	11
16 Apricot Jam Tartlets ... ..	0	1	4
2 Green Gooseberry Tarts ... ..	0	1	$3\frac{1}{2}$
2 Cherry Tarts ... ..	0	1	$5\frac{1}{2}$
2 moulds of Blanc-mange ... ..	0	1	0
1 pot of Raspberry Jam ... ..	0	0	6
Hot Chocolate for 35 ... ..	0	4	5
1 White Loaf 6d., $1\frac{1}{2}$ lbs. Coffee 2/6 ... ..	0	3	0
3 quarts of Milk 1/-, mustard, pepper, and salt 2d. ... ..	0	1	2
	<hr/>		
	£2	3	10

No. 2.—Supper for 70, at  $5\frac{3}{4}$ d. per head.

	£	s.	d.
15 quarts of Soup ... ..	0	3	9
8 lbs. of Thin Sliced Ham at $7\frac{1}{2}$ d. ... ..	0	5	0
12 lbs. of Rolled Beef at 9d. ... ..	0	9	0
1 lb. of Butter ... ..	0	1	4
2 score of Potatoes ... ..	0	1	3
3 lbs. of Lump Sugar ... ..	0	0	9
1 lb. of Raw Sugar $2\frac{1}{2}$ d., 3 lbs. of Stewed Cherries $1\frac{1}{3}$ , Sugar 1d. ... ..	0	1	$6\frac{1}{2}$
6 quart Moulds of Jelly (Chelsea Packets) ..	0	2	6
6 Moulds of Corn Flour ... ..	0	3	0
1 Loaf 6d., 3 quarts of Milk 1/- ... ..	0	1	9
$1\frac{1}{2}$ lbs. Coffee at $1\frac{1}{8}$ , Cocoa, 2 packets, 1/- ...	0	3	6
Mustard, Pepper, and Salt ... ..	0	0	3
	<hr/>		
	£1	13	$7\frac{1}{2}$

Quiet Day—Breakfast,  $3\frac{3}{8}$ d.; Dinner,  $11\frac{3}{4}$ d.;  
Tea,  $2\frac{1}{2}$ d. = 1s. 6d.

MEALS FOR RETREAT FOR 70, BEGINNING MONDAY  
EVENING, ENDING FRIDAY MORNING.

	£	s.	d.
Breakfast, 4 times, at £0 19 8 ... ..	3	17	4
Dinner 3 times, at 3 6 $9\frac{1}{2}$ ... ..	10	0	$4\frac{1}{2}$
Tea 4 times, at 0 15 8 ... ..	2	19	8
Supper 4 times, at 2 3 10 ... ..	8	15	4
	<hr/>		
	£25	12	$8\frac{1}{2}$
70 at $7\frac{3}{4}$ = £25. 11s. $10\frac{1}{2}$ d.			
If Supper 4 times, at £1 13 $7\frac{1}{2}$ =£6 8 6			
deduct ... ..	2	0	8
	<hr/>		
70 at $6\frac{3}{4}$ per head=£23. 5s. $2\frac{1}{2}$ d.	£23	12	$8\frac{1}{2}$

## SOCIAL PARTIES.

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AT first sight it may sound inhospitable to calculate cost and quantity. Let it be remembered, however, that these calculations are *not* made in order that we may see how *little* we need spend in hospitality, but rather that we may get the best possible fare our very limited means will allow. Few people who care to see their friends at all are not anxious to give them the best they can afford. Unless we are to go into debt, or give up all society, people with small incomes *must* calculate if they are to give away a proper proportion of their money. Few can say their limited income is an excuse for the neglect of all hospitality, when “a lady, whose total receipts for the year are £40—for rent of a room, food, dress, travelling, charity, &c.—has ‘a children’s party, two musical evenings, and constantly friends in to tea’ during the year. She also gives two simple evening treats to her Sunday class and to some girls at a ‘home.’ In addition to this £2. 15s. is given away in charity, £6 only being reserved for dress annually, and 5s. weekly for food, and she is never in debt.”—*Girl’s Own Paper*.

If, without trying to vie with others, we can have the most delightful of all recreations—seeing our friends; if young people find home happier (as they do) if they are allowed to ask their friends to dinner occasionally in winter, and tea and tennis as often as they like in summer; if a *good* clergyman gives real pleasure to his parishioners (which he does) by asking them sometimes

to his own house in a *social* way, it is well worth the little trouble and calculation which even "At-Homes" (for any considerable number) involve to those with very limited means.

A little previous arrangement helps to make a party go off well. Little tables arranged up and down the garden, chairs in shady corners, help to break up a party, and make it less stiff. A list of guests likely to want to play tennis often prevents some one fond of the game being disappointed. Where there are no daughters of the house, if friends are asked beforehand to pour out tea, arrange tennis sets, and generally to help in making those who do not know many people feel at home, the hostess is left more free.

Winter "At-Homes" are always more successful when the hostess has a programme of music written out, if only for her own use.

If *very small* dinner parties are to go off well and give any pleasure, it is absolutely essential to carefully consider the guests to meet each other, and where they shall sit at dinner. Fourteen is an awkward number, and it is only by a little management each gentleman is able to sit next the lady he takes in to dinner. The only way is to place the gentleman who takes in the hostess on her *left* instead of her *right* hand side. The lady taken in by the host will then be on the same side of the table and two couples. On the *other* side there will be the remaining three couples.

The wedding breakfast hardly comes into the category of "good fare for little money," although it would be difficult to do a breakfast for less if fifty are to be invited. I

hope I shall not be thought presuming by the majority who know, if I give a few hints which I have very often been asked for by those who live in out-of-the-way places, and have never been at a wedding until they had to decide what they wanted for their own.

Flowers of one colour look the prettiest, and if possible all white. A table decorated with snowdrops and green looks lovely. Where all white cannot be had, yellow and white, or scarlet and white, look very well. Sometimes there is an interesting reason for choosing particular colours—*i.e.*, white or red roses if the bride belong to an old Lancashire or Yorkshire family, with shamrock in addition should the bridegroom be Irish, heather if either be Scotch, the colours of a regiment, or the colours of a family, if they have any. The initials of the bride and bridegroom in white and green make a pretty decoration at one end of the table.

On arriving in the drawing-room after church, the bridegroom's place is by the bride, and the guests go up to offer their congratulations as they come in.

The presents are generally in another room, and where there are a great number, jewellery looks well arranged on a table by itself; the silver on another, arranged on red cloth.



## Weekly Parishioners' "At-Home."

50 at 2d. per head.

	s.	d.
10 ozs. of Tea $1\frac{1}{3}$ , 2 lbs. Sugar 6d. ... ..	1	9
8 quarts of Milk for Cream ... ..	2	4
2 Home-made Sponge Cakes ... ..	1	0
14 Buns (home-made) ... ..	0	$4\frac{1}{2}$
4 Muffins 3d., 6 ozs. of Fresh Butter $6\frac{1}{2}$ d. ...	0	$9\frac{1}{2}$
One 2-lb. White Loaf 3d., Brown Roll 2d. ...	0	5
Almond Cakes (home-made) ... ..	0	5
	<hr/>	
	7	1

## Winter Afternoon "At-Home," 100 at 3d.

per head.

	£	s.	d.
Walnut Cakes, Othellos, Desdemonas, and other German Cakes at 2d. ... ..	0	6	0
50 Fancy Cakes at 1d.... ... ..	0	4	2
3 Home-made Sponge Cakes ... ..	0	1	6
4 lbs. Brown Bread ... ..	0	0	6
4 lbs. of White Milk Bread ... ..	0	0	8
1 Home-made Soda Cake ... ..	0	1	3
14 Home-made Buns ... ..	0	0	$4\frac{1}{2}$
1 lb. of Fresh Butter ... ..	0	1	6
16 quarts of Milk for Cream ... ..	0	4	8
$1\frac{1}{4}$ lbs. of Tea $2\frac{1}{6}$ , $3\frac{1}{12}$ ; Sugar, 11d.... ...	0	4	$0\frac{1}{2}$
$\frac{1}{2}$ lb. of Savoy Biscuits... ..	0	0	9
Mustard and Cress for Sandwiches ... ..	0	0	$0\frac{1}{2}$
Charwoman half-day ... ..	0	1	6
	<hr/>		
	£1	6	$11\frac{1}{2}$

## Tea at a County Tennis Club for 60.

*(Communicated.)*

Where the ladies take it in turn to provide the tea, there is a rule that the same things shall always be provided, with no additions. This is a very wise rule, for one club in the country collapsed entirely owing to the expense entailed upon the members for champagne, &c., at the weekly meetings. The original idea was to give tea as the only beverage.

					£	s.	d.
$\frac{3}{4}$ lb. of Tea at 2/6	...	...	...	...	0	1	7 $\frac{1}{2}$
4 lbs. of Sugar	...	...	...	...	0	1	0
2 quarts of Cream	...	...	...	...	0	4	0
2 lbs. of Butter	...	...	...	...	0	2	8
Three 4-lb. Loaves of Bread	...	...	...	...	0	1	6
10 lbs. of Cake	...	...	...	...	0	10	0
					<hr/>		
					£1	0	9 $\frac{1}{2}$

## Tea at a Dance for 100.

					£	s.	d.
$\frac{1}{2}$ lb. of Russian Tea at 3/8	...	...	...	...	0	1	10
1 lb. of Coffee at 2/2	...	...	...	...	0	2	2
1 lb. of Savoy Biscuits...	...	...	...	...	0	1	6
1 lb. of Macaroons	...	...	...	...	0	1	6
Bread 3d., Butter 4d., Cream 3/-	...	...	...	...	0	3	7
					<hr/>		
					£0	10	7

Supper for 100 at a Dance.—(*Communicated.*)

4 couples of Fowls 18/- (roast and boiled) and	£	s.	d.
2 Tongues 9/- ... ..	1	7	0
3 Mayonnaises of Chickens (requiring two couples more Fowls), Sauce 1/- ... ..	0	10	0
3 Mayonnaises of Fish, either Sole or Salmon	0	10	9
6 Lobster Salads (a lobster to each) ... ..	0	10	6
8 Aspics of Shrimp and Lobster ... ..	0	18	0
2 Game Pies ... ..	0	18	0
1 Boned Turkey ... ..	0	15	0
1 Ham ... ..	0	13	6
1 Galantine of Veal (made of breast of veal)..	0	7	6
6 lbs. of Corned Beef ... ..	0	5	6
3 brace of Pheasants ... ..	0	15	0
2 Dressed Crabs ... ..	0	2	6
3 Cold Rabbit Curries ... ..	0	5	0
2 Cold Chicken Shapes ... ..	0	6	0
8 Jellies—	<b>Sweets.</b>		
2 Orange ... ..	0	2	0
2 Lemon ... ..	0	2	0
2 Raspberry ... ..	0	2	0
2 Wine ... ..	0	3	0
2 Victoria Creams ... ..	0	3	0
2 Trifles ... ..	0	6	6
2 dishes of Meringues ... ..	0	2	0
2 Lemon Sponges ... ..	0	2	0
1 Creams ... ..	0	8	0
Genoese Pastry... ..	0	3	0
Mince Pies ... ..	0	2	0
13 quarts of Beef Tea (13 lbs. of Beef) ...	0	8	8

A good deal left over.

£9 18 5

Exact Quantities for 40, used at a Small Musical  
Evening "At-Home."

(Communicated.)

	£	s.	d.
2 large pots of Potted Lobster, 4 lbs...	0	2	0
2 lbs. of Beef $\frac{1}{8}$ (potted at home), 2 ozs.			
Butter 2d. ... ..	0	1	10
2 moulds of Jelly $\frac{2}{2}$ , Vanilla Cream $\frac{1}{5}$ ...	0	3	7
1 tin of Pine Apple $10\frac{1}{2}$ d., Whipped Cream 6d.	0	1	$4\frac{1}{2}$
1 lb. of Cake 1/-, Jam Sandwiches 8d. ...	0	1	8
5 Tea Cakes 5d., $\frac{1}{4}$ lb. of Butter 5d. ...	0	0	10
$\frac{1}{4}$ lb. of Tea $7\frac{1}{2}$ d., $\frac{1}{2}$ lb. of Coffee 10d....	0	1	$5\frac{1}{2}$
1 lb. of Sugar 3d., 1 jar of Cream 1/-, Milk 1d.	0	1	4
2 bottles of Claret 3/-, $\frac{1}{2}$ bottle of Sherry 1/-	0	4	0
2 jugs of Lemonade $\frac{1}{3}$ , 2 Loaves 1/-, $\frac{1}{2}$ lb. of			
Butter 8d. ... ..	0	2	11
	<hr/>		
	£1	1	0

Exact Quantities used for 50 at a Small "At-  
Home" (Dancing).—(*Communicated.*)

	£	s.	d.
$\frac{1}{4}$ lb. of Tea 7 $\frac{1}{2}$ d., $\frac{1}{4}$ lb. of Butter 5d. ...	0	1	0 $\frac{1}{2}$
Cream 1/-, Sugar 3d., Milk 1d., $\frac{1}{2}$ lb. Coffee 10d.	0	2	2
3 large pots of Potted Lobster ...	0	3	0
2 lbs. of Beef $\frac{1}{8}$ (potted at home), 2 ozs. Butter 2d. ... ..	0	1	10
2 moulds of Jelly 4/4, 1 Vanilla Cream 1/5	0	5	9
1 Pine Apple Cream 1/4 $\frac{1}{2}$ , compôte of Apri- cots and Cream 1/3 ... ..	0	2	7 $\frac{1}{2}$
12 Lemon Cheesecakes (home-made) ...	0	1	0
2 Trifles 6/10, 2 jugs of Lemonade 1/3 ...	0	8	1
2 bottles of Claret 3/-, 1 bottle of Sherry 2/6	0	5	6
2 4-lb. Loaves for Sandwiches 1/-, $\frac{1}{2}$ lb. of Butter 8d. ... ..	0	1	8
	<hr/>		
	£1	12	8

## Garden Party for 100 at 6d. per head.

	£	s.	d.
16 quarts of Strawberries at 6d. ...	0	8	0
1½ lbs. of Cherries at 5d. ...	0	0	7½
1lb. of Currants 5d., Gooseberries 4d. ...	0	0	9
15 quarts of Milk for Cream at 3½d. ...	0	4	4½
Walnut Cakes, Othellos, Desdemonas, and other Fancy Cakes at 2d....	0	6	0
48 Fancy German 1d. Cakes ..	0	4	0
4 Home-made Moulds of Sponge Cake ...	0	2	0
4 lbs. of Brown Bread ...	0	0	6
8 lbs. of White Milk Bread ...	0	1	0
2 Cucumbers for Sandwiches at 6d. ...	0	1	0
1 Home-made Soda Cake ...	0	0	9
30 Lemons 1s., 3 lbs. Sugar 9d., for Lemonade	0	1	9
2 bottles of Claret 2/6, burrage 2d. ...	0	2	8
2 lbs. of Fresh Butter at 1/6 ...	0	3	0
1¼ lbs. of Tea 2/6, 3/1½; 3¾ lbs. of Sugar 11d.	0	4	0½
20 quarts of Milk to set for Cream, 1 lb. Savoy Biscuits 1/6 ...	0	6	10
1 lb. of Coffee 1/8, 2 quarts of Milk 7d. ...	0	2	3
	<hr/>		
	£2	9	6½

## A CHILDREN'S PARTY.

$\frac{1}{4}$ lb. of Tea	7 $\frac{1}{2}$ d., Cream	3s., 1 lb. of	£	s.	d.
Sugar	3d. ... ..		0	3	10 $\frac{1}{2}$
2 quarts of Milk	8d., $\frac{1}{2}$ lb. of Coffee	10d. ...	0	1	2
1 lb. of Savoy Biscuits	1/6, 1 lb. of				
Macaroons	1/6 ... ..		0	3	0
4 doz. Coffee Buns	2s., $\frac{1}{4}$ lb. of Butter	4d. ...	0	2	4
2-lb. Loaf	3d., $\frac{1}{4}$ lb. of Butter	4 $\frac{1}{2}$ d. ... ..	0	0	7 $\frac{1}{2}$

## Refreshments.

5 quarts of Cream Ice at 2s. (if home-made)...	0	10	0
2 doz. Lemons 2/-, 2 lbs. of Sugar 6d. ...	0	2	6
1 lb. of Macaroons 1/6, 1 lb. of Savoy Biscuits 1/6 ... ..	0	3	0
2 Sponge Cakes 2/-, 2 lbs. of Foreign Grapes 1/4 ... ..	0	3	4

## Supper.

9 lbs. of Ham at 7½d. for Sandwiches*	...	0	5	7½
4 moulds of Jelly	... ..	0	4	4
2 moulds of Blanc-mange	... ..	0	1	8
2 Chocolate Moulds	... ..	0	2	0
1 tin of Apricots 10d., Whipped Cream 6d.	...	0	1	4
2 doz. Cheesecakes (home-made)	... ..	0	1	8
24 fancy Chocolate Cakes	... ..	0	2	0
25 Oranges	... ..	0	1	3
2 lbs. of Grapes at 8d., Lemonade 2/-	...	0	3	4

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£2 13 0 $\frac{1}{2}$

\* Price if whole ham bought.

Supper for 30 Children.—(*Communicated.*)

	£	s.	d.
3 pots of Potted Meat at 1/- ... ..	0	3	0
6 moulds of Jelly ... ..	0	6	0
2 Chocolate Moulds .. ...	0	3	0
2 Vanilla Creams ... ..	0	4	0
2 Meringue Creams ... ..	0	2	0
1 bowl of Compôte of Fruits ... ..	0		6
Lemons for Lemonade... ..	0	2	0
4 lbs. of Sugar ... ..	0	1	0
	<hr/>		
	£1	3	6

For older children add—

1 Turkey... ..	0	12	6
2 couple of Boiled Fowls ... ..	0	9	0
Small Ham (8 lbs. at 7½d.) ... ..	0	5	0
	<hr/>		
	£2	10	0

Tea for 30 Children.—(*Communicated.*)

	s.	d.
Tea and Chocolate ... ..	1	6
Cream ... ..	1	0
2 quarts of Milk ... ..	0	7
1 2-lb. Loaf ... ..	0	3
¼ lb. Butter at 1/8 ... ..	0	5
Jam Sandwiches—Jam 1/-, Spongecakes 1/3 ...	2	3
German Buns 1/3, 1 Spongecake 1/6 ...	2	9
Biscuits and Gingerbread 1/6, Plumcakes 3/- ...	4	6
	<hr/>	
	13	3



## Evening "At-Home" for 100 at 10d. per head.

	£	s.	d.
$\frac{3}{4}$ lb. of Tea at 2/6 (enough for 70) ...	0	1	10 $\frac{1}{2}$
1 lb. of Coffee at 1/8 (enough for 50)...	0	1	8
4 lbs. of Sugar 1/-, Cream 5/- ...	0	6	0
1 4-lb. White Loaf 6d., 4-lb. Brown 6d., 1 $\frac{1}{4}$ lbs. Butter 1/10 $\frac{1}{2}$ ...	0	2	10 $\frac{1}{2}$
1 doz. Walnut Cakes *... ..	0	2	0
1 doz. Half-moons with currants ... ..	0	2	0
1 lb. of Savoy Biscuits ... ..	0	1	3
1 lb. of Macaroons ... ..	0	1	3
1 doz. Chocolate Cakes at 1d. * ... ..	0	1	0
2 doz. Sponge Cake Sandwiches (with lemon cheese) ... ..	0	2	0
6 moulds of Jelly ... ..	0	6	6
5 quarts of Strawberry Cream Ice (home-made)	0	10	0
1 tin of Apricots 10d., Whipped Cream 6d. ...	0	1	4
Oranges 1/6, Whipped Cream 1/- (for two dishes) ... ..	0	2	6
Coffee Cream 1/2 $\frac{1}{2}$ , Pine Apple (1 tin 10d.), Whipped Cream 6d. ... ..	0	2	6 $\frac{1}{2}$
Chocolate Cream ... ..	0	1	0
2 moulds of Blanc-mange ... ..	0	1	8
2 dishes of Meringue ... ..	0	1	8
Sandwiches ... ..	0	11	9 $\frac{1}{2}$
4 bottles of Claret 8/-, 2 bottles of Sherry 5/-	0	13	0
	3	13	11
If ices are omitted, 8d. per head, deduct ..	0	10	0
	3	3	11
If sweets are omitted, 4d. per head, deduct...	1	12	6 $\frac{1}{2}$
	£1	11	4 $\frac{1}{2}$

\* Weingenthaler, Oxford Road, Manchester.

## Sandwiches for 100.

	s.	d.
6 large pots of Potted Lobster ... ..	6	0
4 lbs. of Beef (for potted meat) ... ..	3	0
4 Loaves at 6d. ... ..	2	0
1½ lbs. of Butter at 1/3 ... ..	1	10½
	<hr/>	
	12	10½

*Or,*

	s.	d.
4 lbs. of Ham at 7½d. (potted) ... ..	2	6
1 tin of Sardines ... ..	0	10
Cucumber for Sandwiches... ..	0	4
12 Anchovies 6d., 4 Eggs 4d., Mustard and Cress 1d. (for Anchovy Sandwiches) ...	0	11
½ lb. of Lobster Meat 9d., Eggs, Butter, &c. ...	1	2
Potted Salmon Sandwiches ... ..	2	2
4 Loaves 2/-, 1½ lbs. of Butter 1/10½ ... ..	3	10½
	<hr/>	
	11	9½

## High Tea for 35 at 1/- per head.

	£	s.	d.
1½ lbs. of Sparling, 1/- ... ..	0	1	6
1 Dressed Crab ... ..	0	1	2
1½ lbs. Fillets of Sole at 1/4 ... ..	0	2	0
1 Lobster 1/6, 1 couple Boiled Fowls 5/- ...	0	6	6
6 lbs. of Ham at 7½d. ... ..	0	3	9
6 Stewed Kidneys at 3d. each... ..	0	1	6
2 lbs. of Cold Cutlets, with Peas ... ..	0	2	1
5 lbs. of Potatoes ... ..	0	0	2
2 Pigeons for Pie 2/-, ¾ lb. of Beefsteak 6½d., Pastry 6d. ... ..	0	3	0½
Anchovy Toast 1/-, 2 pots of Shrimps 1/- ...	0	2	0
1 mould of Jelly 1/4, 1 mould of Blanc- mange 1/- ... ..	0	2	4
1 tin of Apricots 10d. ... ..	0	0	10
2 lbs. of Stewed Pears ... ..	0	0	8
Oranges 6d. (with Whipped Cream) ... ..	0	1	0
Raspberries 7d., Strawberries 8d., Cream 1/-	0	2	3
White Currants (6d. in summer), instead of Apricots and Oranges ... ..	0	0	6
½ lb. of Coffee 10d., 5 ozs. of Tea at 2/-, 7½d.	0	1	5½
1 quart of Hot Milk 3½d., Cream 1/- ...	0	1	3½
1¼ lbs. of Lump Sugar at 3d. ... ..	0	0	4
1 lb. of Fresh Butter 1/6, 4 lbs. of Brown Bread 6d. ... ..	0	2	0
6 lbs. of White Milk Bread ... ..	0	1	0
	<hr/> £1 17 4½		

## Luncheon for 50 at 1/3 per head.

				£	s.	d.
15 lbs. of Salmon (cold) at 1/-	...	...	...	0	15	0
Mayonnaise	...	...	...	0	1	6
6 lbs. of Leg of Lamb...	...	...	...	0	6	0
12 lbs. of Corned Beef at 9d.	...	...	...	0	9	0
Couple of Boiled Fowls	...	...	...	0	4	6
1 Lobster Salad...	...	...	...	0	1	10
Couple of Roast Fowls...	...	...	...	0	4	6
7 lbs. of Ham at 7½d.	...	...	...	0	4	4½
15 lbs. of New Potatoes	...	...	...	0	1	3
4 pecks of Green Peas	...	...	...	0	4	0
Green Gooseberry Tart	...	...	...	0	0	6
Cherry Tart (cherries 1½ lbs. 6d., pastry 3d.)	...	...	...	0	0	9
Currant Tart	...	...	...	0	0	9
Jug of Cream	...	...	...	0	1	0
Vanilla Cream	...	...	...	0	1	4½
Jelly	...	...	...	0	0	9
Jelly (with Whipped Cream)	...	...	...	0	1	3
Raspberries 9d., with Whipped Cream 6d.	...	...	...	0	1	3
4 lbs. of Strawberries	...	...	...	0	2	0
1½ lbs. of White Currants at 4d.	...	...	...	0	0	6
1 lb. of Cheese 5d., Biscuits 3d.	...	...	...	0	0	8
¾ lb. of Butter	...	...	...	0	1	1½
60 bread Cobs (home-made)	...	...	...	0	2	6
				<hr/>		
				£3	6	4½

## DINNER AND LUNCHEON IN A HURRY.

It is sometimes not only an object to have a meal got ready quickly, but it is still more important to order what requires little cooking.

### Dinner.

Soups in tins are much better made with a little stock, and take at the outside ten minutes to warm.

	MINUTES.
Lobster Cutlets (to prepare) .....	10
Fillets of Beef .....	30
Fruits in Syrup (boil the syrup).....	10
Jelly to pour into a mould .....	3
Whipped Cream for Pine Apple.....	15
Pastry and Plum Pudding to heat.....	30
Broiled Sardines .....	10

The fillets of beef can be cooked during the first two courses, and the sardines on toast after the sweets are sent in. If the dinner is begun to be cooked at 7, it will be ready at 7-30 if one hour has been given to the pastry and preparing the lobster cutlets and vegetables earlier in the day.

### Luncheon.

	MINUTES.
Soup to heat with stock (6 quarts) .....	5
Mutton Cutlets .....	15
Corned Beef to prepare (2½ hours to cook previous day).....	5
Cream to whip .....	15
Syrup to stew and Jelly to pour into mould	10
Pastry .....	30

Luncheon in a hurry for 30, at 7½d. per head.

	£	s.	d.
2 Julienne Soup (2-lb. tin, Crosse & Blackwell)	0	4	4
2 Mock Turtle (2-lb. tin, „ )	0	3	8
1 Tongue, best brand ... ..	0	2	9
3 lbs. of Mutton Cutlets at 9d. per lb. ...	0	2	3
15 lbs. of Potatoes ... ..	0	0	5
Mince Pies ... ..	0	0	6
Cheesecakes ... ..	0	0	6
Apricot Tartlets ... ..	0	0	6
Orange Jelly, 1/6 bottle ... ..	0	1	2
Pears in Syrup ... ..	0	0	11
Pine Apple (in slices) 10½d., Whipped Cream 6d.	0	1	4½
Genoa Cake ... ..	0	0	2½
1 bottle Grated Parmesan Cheese ... ..	0	0	8½
Bath Oliver Biscuits ... ..	0	1	0
½ lb. of Fresh Butter ... ..	0	0	9
Sandwiches from 1 pot of Skaife's Potted			
Lobster ... ..	0	1	0
10 lbs. of Corned Beef at 10d. (cold) ...	0	8	4
1 tin of Peaches 11d., Whipped Cream 6d. ...	0	1	5
Bread ... ..	0	1	5
Preserved Ginger 1/-, Oranges 6d., Figs 6d....	0	2	0
	<hr/>		
	£1	15	2½

Dinner in a hurry for 8 at  $2/5\frac{1}{2}$  per head.

	s.	d.
2-lb. tin of best Green Pea Soup ... ..	1	1
2-lb. Salmon 2/-, Sauce 2d. ... ..	2	2
Lobster Cutlets, 1 tin of best ... ..	1	6
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*2 lbs. Fillets of Beef, at 10d. ... ..	1	8
1 tin of French Beans (5 minutes) ... ..	0	9
3 lbs. New Potatoes ( $\frac{1}{2}$ hour) ... ..	0	3
1 tin of Pine Apple (American) $10\frac{1}{2}$ d., with		
Whipped Cream 6d. ... ..	1	$4\frac{1}{2}$
1 bottle of Pears in Syrup (10 minutes) ... ..	0	11
†Plum Pudding, Store's best, in tin ( $1\frac{1}{2}$ hours) ...	1	10
1/6 bottle of Champagne Jelly ... ..	0	11
Mince Pies, short pastry ( $\frac{1}{2}$ hour)... ..	0	6
Broiled Sardines on toast, $\frac{1}{2}$ tin ... ..	0	5
$\frac{1}{4}$ lb. Cheese $2\frac{1}{2}$ d., $\frac{1}{2}$ lb. Biscuits $2\frac{1}{2}$ d. ... ..	0	5
$\frac{1}{4}$ lb. of Crystallised Apricots ... ..	0	5
Preserved Ginger, 1-lb. jar ... ..	0	8
Oranges ... ..	0	6
$\frac{3}{4}$ lb. of Muscatel Raisins $10\frac{1}{2}$ d., Almonds 2d. ...	1	$0\frac{1}{2}$
$\frac{1}{2}$ lb. Cocoanut Biscuits ... ..	0	7
$\frac{1}{2}$ lb. Finger Gingerbread ... ..	0	5
		<hr/>
		17 5

\* If time, 8 lbs. of Sirloin of Beef;  $\frac{1}{4}$  bottle of Grated Horseradish,  $2\frac{1}{2}$ d.

† Cheesecakes, Mince Meat, Cherry Tart (from bottled fruit). Only require the pastry to be made.

Dinner for 14 at  $1/8\frac{1}{2}$  per head.

(With wine  $2/8$ .)

	£	s.	d.
$2\frac{1}{2}$ quarts of Palestine Soup ... ..	0	2	6
2 lbs. of Salmon Trout $2/-$ , Sauce $3d$ . ...	0	2	3
$2\frac{1}{2}$ lbs. Cutlets $1/10\frac{1}{2}$ , with Tomatoes $10d$ . ...	0	2	$8\frac{1}{2}$
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10 lbs. of Quarter of Lamb (3 lbs. outside quantity used) ... ..	0	3	0
Mint Sauce ... ..	0	0	3
7 lbs. of Potatoes $7d$ ., $1\frac{1}{2}$ peck of Peas $1/2$ ...	0	1	9
Jelly $1/1$ , Meringues filled with Cream $10d$ ....	0	1	11
Currant Tart $1/-$ , Pudding $1/-$ , Sauce $6d$ . ...	0	2	6
Anchovy Eggs ... ..	0	0	10
$\frac{1}{4}$ lb. of Stilton Cheese $4d$ ., $\frac{1}{4}$ lb. of Butter $4\frac{1}{2}d$ . ...	0	0	$8\frac{1}{2}$
$\frac{1}{2}$ lb. of Cheese Biscuits ... ..	0	0	3
Oranges $4\frac{1}{2}d$ ., $1\frac{1}{2}$ lbs. Filberts $8d$ ., $1\frac{1}{2}$ lbs. Walnuts $8d$ ., Grapes $1/4$ ... ..	0	3	$0\frac{1}{2}$
Apples $9d$ ., Figs $8d$ ., Preserved Ginger $1/-$ , or Strawberries, Raspberries, White Currants, Gooseberries ... ..	0	2	5
1 bottle of Claret $1/6$ , 1 of Sherry $2/-$ ...	0	3	6
1 bottle of Port $3/-$ , 1 of Sherry $2/6$ , 1 of Claret $2/-$ ... ..	0	7	6
Charwoman ... ..	0	2	6
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	£1	17	$7\frac{1}{2}$



## Dinner for 16 people at 1/8 per head.

(With wine 2/6.)

	£	s.	d.
3 quarts of Clear Soup... ..	0	2	0
2½ lbs. of Sparling at 1/- ... ..	0	2	6
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Angels on Horseback (2 score of Oysters) ...	0	2	3
10 lbs. of Saddle of Mutton at 10d. (4 lbs. outside used) ... ..	0	3	4
2 pots of Currant Jelly... ..	0	0	10
7 lbs. of Potatoes 3½d., 1 tin of the best Peas 1/2 ... ..	0	1	5½
Velvet Cream 2/5½, Jelly 1/1 ... ..	0	3	6½
Mince Pies 1/-, Cabinet Pudding (with sauce) 1/6 ... ..	0	2	6
Cheese 1/-, Bread (cobs) 7d. ... ..	0	1	7
Dessert, as before ... ..	0	5	6
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WINE.			
2 bottles of Claret 3/-, 1 bottle of Sherry 2/-...	0	5	0
1 bottle of Claret 2/-, 1 bottle of Sherry 2/6...	0	4	6
1 bottle of Port 3/6 ... ..	0	3	6
Charwoman 2/6... ..	0	2	6
<hr/>			
	£2	1	0

## Dinner for 16 at 1/5 per head. (With Wine 2/3.)

	£	s.	d.
3 quarts of White Soup (potato) ... ..	0	1	0
3 lbs. of Salmon 1/-, Sauce 2½d. ... ..	0	3	2½
Curried Kidneys ... ..	0	2	2
<hr/>			
10 lbs. of Sirloin of Beef at 10d. (3 lbs. outside used) ... ..	0	2	6
Potatoes 2½d., Cauliflower 5d., Sauce 1½d., Peas 1/2 ... ..	0	1	9½
Jelly filled with Whipped Cream 1/7, Choco- late Mould 1/- ... ..	0	2	7
Gooseberry Tart 10d., Cream 6d., Prince Albert's Pudding 1/- ... ..	0	2	4
Anchovy Toast ... ..	0	0	6
Cheese Straws ... ..	0	0	6
Dessert ... ..	0	5	0
Wine ... ..	0	13	0
Charwoman ... ..	0	2	6
	<hr/>		
	£1	17	1

# Wedding Breakfast for 50 at 6s. per head.

			£	s.	d.
20 lbs. of Wedding Cake at 8/-	...	...	3	0	0
10 bottles of Champagne at 7/-	...	...	3	10	0
7 quarts of Palestine Soup*	...	...	0	7	0
7 quarts of Mock Turtle Soup*	...	...	0	7	0
10 lbs. of Salmon at 1/-	...	...	0	10	0
Mayonnaise Sauce	...	...	0	1	10
Roast Turkey, 14 lbs.	...	...	0	14	0
Boiled Turkey, 14 lbs.	...	...	0	14	0
2 couple of Boiled Chickens	...	...	0	9	0
2 couple of Roast Chickens	...	...	0	9	0
1 Tongue 4/6, 1 Ham 4/6	...	...	0	9	0
2 Lobster Salads	...	...	0	5	0
2 Boiled Pheasants	...	...	0	7	0
1 brace of Grouse	...	...	0	6	0
4 moulds of Jelly	...	...	0	4	4
1 Velvet Cream	...	...	0	2	5½
1 Vanilla Cream	...	...	0	1	5
Pine Apple (1 tin) and Whipped Cream	...	...	0	1	4
Coffee Cream	...	...	0	1	2½
2 dishes of Meringues	...	...	0	1	8
1 Chocolate Cream	...	...	0	1	0
1 tin of Apricots and Whipped Cream	...	...	0	1	4
2 Pine Apples at 3/-	...	...	0	6	0
3 lbs. of Grapes at 3/-	...	...	0	9	0
(Or, 2 dishes 10 Peaches 5/-, 2 dishes Straw- berries 2/-, 2 dishes Raspberries 1/9).					

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Carried forward ... 12 18 7

\* If one kind, 9 quarts of soup ample.

	£	s.	d.
Brought forward ...	12	18	7
6 quarts Strawberry Cream Ice (home-made)	0	12	0
Day Cook ... ..	0	7	6
Day Waiter ... ..	0	10	0
Charwoman ... ..	0	2	6
	<hr/>		
	£14	10	7

Afternoon "At-Home"—after a Wedding—for  
100 at 11d. per head.

	£	s.	d.
20 lbs. of Wedding Cake at 3/- ... ..	3	0	0
10 bottles of Champagne at 7/- ... ..	3	10	0
Shrimp or Lobster Sandwiches ... ..	0	10	6
1¼ lbs. of Tea at 3/2 ... ..	0	3	11½
2 lbs. of Castor Sugar ... ..	0	0	6
2 dozen of Dulwich Cakes ... ..	0	4	0
2 dozen Half Moon Cakes ... ..	0	4	0
2 dozen Cheesecake Sandwiches at 1d. ...	0	2	0
2 lbs. of Macaroons at 1/3 ... ..	0	2	6
2 dozen of Chocolate Cakes at 1d. ... ..	0	2	0
1 lb. Fresh Butter 1/6, 7 pints of Cream 12/3..	0	13	9
4 lbs. of Brown Bread ... ..	0	0	6
4 lbs. of White Bread ... ..	0	0	6
4 lbs. of Sugar at 1/-, 1 lb. of Coffee at 1/10..	0	2	10
8 quarts of Strawberries at 8d. ... ..	0	5	4
1 Dish of Peaches ... ..	0	5	0
8 leaves of Raspberries at 7d. ... ..	0	4	8
*2 lbs. of Grapes ... ..	0	4	0
	<hr/>		
	£9	16	0½

\* If winter, 4 lbs. of Grapes 12/- and 2 Foreign Pine Apples 5/6.

## HOUSEKEEPING.

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The same reasons for calculation and economy that I have mentioned elsewhere are equally applicable to housekeeping, if we are to keep out of debt and have anything to give away. It must not be forgotten in reading these pages that they are not written for people well enough off to order just what they like best irrespective of cost. It is "good fare" for *little* money, *i.e.*, the best we can buy of the kind; but all expensive things avoided, game and even poultry. If anyone thinks several courses extravagant, "stubborn facts"\* prove the contrary. The author of "Cooking for Profit," who provides thousands of meals daily, corroborates this. There are those obliged by circumstances to practise strict economy, who have for the greater part of their lives been accustomed to every luxury. With a small outlay on good glass plenty of table-cloths, dinner napkins well folded and ironed every day (washing more than once a week being too expensive), fresh inexpensive flowers, bright silver (rubbed every day for ten minutes and cleaned weekly), and a little thought, meals may be always tempting where the income is anything but large. If a little trouble makes the hardworked bread-winner more comfortable and fond of home, it is a result worth some pains. Nor is economy and freedom from debt the *only* reason for

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\* "Cooking for Profit." Published at Chicago.

careful housekeeping. This is an age of luxury (although larger incomes can well afford a much greater outlay), and when I *know* people whose servants are allowed 15s. for board wages, also milk, eggs, bacon, fruit, vegetables, from the garden and farm; and another family of three, who, including servants, used 147 quarts of milk every week, and only churned 4 lbs. of butter! one realises the necessity for people of every rank knowing how much money is required for good fare. Many clergymen would be thankful to have half what these servants are allowed, which I consider quite equivalent to £1 per week.

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## QUANTITIES.

### Author's Quantities.

BREAKFAST.—1 oz. fruit, 2 ozs. ham or bacon,  $1\frac{1}{2}$  ozs. egg,  $4\frac{1}{2}$  ozs. toast or bread,  $\frac{1}{2}$  oz. butter,  $\frac{1}{2}$  oz. sugar, pint of tea or coffee; total,  $16\frac{1}{2}$  ozs.

LUNCHEON.—5 ozs. meat, 8 ozs. vegetables, 3 ozs. pudding or cake; total, 16 ozs.

TEA.—1 oz. cake, 1 oz. bread,  $\frac{1}{2}$  oz. butter; total,  $2\frac{1}{2}$  ozs.

DINNER.—4 ozs. soup, 3 ozs. fish with bread, 5 ozs. (net) meat, 8 ozs. vegetables, 2 ozs. pastry, 2 ozs. biscuits, butter, fruit, and cheese; total, 24 ozs.

Average Quantity for Day, 3 lbs.  $1\frac{1}{2}$  ozs.

**Menus for 8 Grown-up People (in Summer)  
and 4 Servants.**

**SUNDAY.**

Breakfast.	£	s.	d.
1½ ozs. Tea (9 caddy spoons), Dry Toast ...			
5 ozs. of Sugar, ¾ lb. Cold Ham ...	0	0	6½
Cream from 3 pints Milk, 4 Boiled Eggs ...	0	0	4
Savoury Omelette 3½d., 1 lb. Cherries 6d. ...	0	0	9½

**Dinner.**

2 quarts Potato Soup 4½d., 8 lbs. Sirloin			
Beef 6/- ...	0	6	4½
2 lbs. New Potatoes 2d., 1 peck of Peas 1/-...	0	1	2
2 lbs. Baked Potatoes 1d., Green Gooseberries			
for Tart 4½d. ...	0	0	5½
Cream 3d., Currants 6d. ...	0	0	9

**Tea.**

1½ ozs. Tea, Brown and White Bread and			
Butter, Scones, and Cream from 3 pints of			
milk ...			
Strawberries ...	0	0	6

**Supper.**

Cold Beef, 3 lbs. of Potatoes baked in their			
jackets 1½d. ...	0	0	1½
Salad 2½d., Cold Tart, Ground Rice, Blanc-			
mange 6d., with Jam or Stewed Currants...	0	0	8½

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£0 11 9

## M O N D A Y .

## Breakfast.

	£	s.	d.
1½ ozs. of Tea, 5 ozs. of Sugar, Cream from 3 pints of milk ... ..			
6 Fresh Herrings 2d., 1 lb. of thin sliced Ham 6½d. ... ..	0	0	8½
¼ lb. of Butter, Honey, Marmalade, Jam ...			

## Luncheon.

Beef Rissoles (from cold beef), 4 lbs. of Potatoes ... ..	0	0	1½
Gingerbread Pudding ... ..	0	0	5½

## Tea.

1½ ozs. of Tea, Cream from 3 pints of Milk...  
Bread and Butter, Scones, 5 ozs. of Sugar ...

## Dinner.

2 quarts of Carrot Soup (from beef bones) ...	0	0	4
1½ lbs. of Cod Steaks at 6d. ... ..	0	0	9
½ score of Oysters for Sauce ... ..	0	0	6
1½ lbs. Mutton Cutlets from the neck 1/1½, with Tomatoes 4d. ... ..	0	1	5½
2½ lbs. of New Potatoes ... ..	0	0	2½
Bread and Butter Pudding ... ..	0	0	5½
Broiled Mushrooms ... ..	0	0	8
Cheese .. ... ..	0	0	2
White and Red Currants ... ..	0	0	4½
2 ozs. of Coffee 2d., 5 ozs. of Sugar ... ..	0	0	2

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0 6 4½

Brought forward ... 0 11 9

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£0 18 1½



## T U E S D A Y .

## Breakfast.

	£	s.	d.
1 lb. of Frizzled Bacon 6½d., Kedgerees 6d....	0	1	0½
1 lb. of Currants 3d., 1½ ozs. of Tea, 5 ozs. of			
Sugar ... ..	0	0	3
Toast, Honey, Jam, Marmalade, Scones ...			

## Luncheon.

2 lbs. of Beefsteak 1/6, 2 lbs. Potato Chips 1d.	0	1	7
Rice Pudding (from skimmed milk) ... ..	0	0	0½

## Tea.

1½ ozs. of Tea, 5 ozs. of Sugar, Bread and			
Butter, and Cake ... ..			

## Dinner.

2 quarts of Vegetable Soup ... ..	0	0	6
2 lbs. of Salmon Trout at 1/- ... ..	0	2	0
Parsley and Butter ... ..	0	0	1
2 lbs. from 7 lbs. of Spiced Beef at 8d. ...	0	4	8
Cabbage 1d., 2½ lbs. of New Potatoes 2½d. ...	0	0	3½
Cheese Pudding 4d., Currants for Tart 4d. ...	0	0	8
Anchovy Toast ... ..	0	0	3
Preserved Ginger ... ..	0	0	4
2 ozs. of Coffee ... ..	0	0	2
		0	11 10½
Brought forward ...	0	18	1½
	£1	10	0

## W E D N E S D A Y .

## Breakfast.

	£	s.	d.
1 lb. of Devilled Ham at 7½d.*	0	0	7½
4 Poached Eggs 4d., Ripe Gooseberries 3d.	0	0	7
Mustard and Cress	0	0	2
1½ ozs. of Tea, 5 ozs. of Sugar, Cream from 3 pints of Milk, Honey, Marmalade, Jam			

## Luncheon.

Cold Spiced Beef, Potatoes baked in their jackets, Lettuces 1½d., baked Rhubarb Pudding 3½d....	0	0	5
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## Tea.

1½ ozs. of Tea, 5 ozs. of Sugar, Cream from 3 pints of Milk, Cake, and Bread and Butter			
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## Dinner.

Mulligatawny Soup	0	0	7
1 lb. of Sparling	0	1	6
6 lbs. of Roast Lamb at 1/-	0	6	0
Peas 6d., 2½ lbs. of New Potatoes 2½d.	0	0	8½
Cherry Tart (1½ lbs. of cherries 6d.)	0	0	6
Cream 2d., Anchovy Eggs 3d.	0	0	5
¼ lb. of Cheese	0	0	2
Raspberries	0	0	7
	0	12	3
Brought forward	1	10	0
	£2	2	3

\* This price is only if a whole ham is bought.

## T H U R S D A Y .

## Breakfast.

	£	s.	d.
Savoury Omelette 3½d., 1 lb. thin sliced Ham			
7½d. ... ..	0	0	11
4 boiled Eggs 4d., Watercress 2d. ... ..	0	0	6
Honey, Jam, Marmalade, 1½ ozs. of Tea, 5 ozs. of Sugar, Toast, 1 lb. of Cherries 6d. ...	0	0	6

## Luncheon.

Cold Spiced Beef, Tapioca Pudding 2d. ...	0	0	2
4 lbs. Potatoes 2d., Lettuces 1½d. ... ..	0	0	3½

## Dinner.

Green Pea Soup ... ..	0	1	2
Fish Curry (whiting) ... ..	0	0	7
Cold Lamb, French Beans 5d. ... ..	0	0	5
2½ lbs. New Potatoes ... ..	0	0	2½
Coffee, Custards ... ..	0	0	6
Canapés of Sardines ... ..	0	0	4
¼ lb. of Cheese 2d., and Butter ... ..	0	0	2
2 ozs. of Coffee 2d., 5 ozs. of Sugar ... ..	0	0	2
	<hr/>		
	0	5	11
Brought forward ... ..	2	2	3
	<hr/>		
	£2	8	2

## F R I D A Y .

## Breakfast.

	£	s.	d.
1½ ozs. of Tea, 5 ozs. of Sugar, Toast, Fillets of Whiting 9d., 1 lb. of Frizzled Bacon 6½d.	0	1	3½
Ripe Gooseberries 3d., Marmalade, Honey, Jam, and Scones ... ..	0	0	3

## Luncheon.

Lamb Rissoles, 2 lbs. of Potatoes 2d. ...	0	0	2
Cabbage 1d., Pancakes (eggs 3d., lemon 1d.)	0	0	5

## Tea.

1½ ozs. of Tea, 5 ozs. of Sugar, ¼ lb. of Butter, Cake ... ..			
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## Dinner.

Lentil Soup ... ..	0	0	6
Lobster Cutlets... ..	0	0	10
2 lbs. Veal Cutlets 1/6, with Peas 3d. ...	0	1	9
2½ lbs. of New Potatoes ... ..	0	0	2½
Cheesecakes (mixture for tartlets) ... ..	0	0	6
Cheese Savouries ... ..	0	0	2½
Preserved Ginger ... ..	0	0	5
2 ozs. of Coffee ... ..	0	0	2
	<hr/>		
	0	6	8½
Brought forward ...	2	8	2
	<hr/>		
	£2	14	10½

## S A T U R D A Y .

## Breakfast.

	£	s.	d.
1½ ozs. of Tea, 5 ozs. of Sugar, Toast and Butter, Savoury Omelette 3½d. ... ..	0	0	3½
4 Boiled Eggs 4d., Ham Toast 3d. (6 ozs.) ...	0	0	7
Potted Shrimps 6d., Currants 4d. ... ..	0	0	10

## Luncheon.

2 lbs. of Stewed Beefsteak 1/6, Vegetables 2d.	0	1	8
3 lbs. of Potatoes 1½d., Rice Pudding ½d. ...	0	0	2

## Tea.

1½ ozs. of Tea, 5 ozs. of Sugar, Scones ...			
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## Dinner.

Potato Soup (or Shrimp Soup) ... ..	0	0	4
Bloater Purée ... ..	0	0	6
Stewed Rabbit ... ..	0	1	5
Jelly ... ..	0	1	1
Cheese Ramequins .. ..	0	0	4
1 quart of Strawberries ... ..	0	0	6
2 ozs. of Coffee ... ..	0	0	2
	<hr/>		
	0	7	10½
Brought forward ...	2	14	10½
	<hr/>		
	£3	2	9

## SERVANTS.

**Breakfast.**Tea, bread and butter, and bacon ( $3\frac{1}{2}$  lbs.)\***Tea.**

Bread and butter and tea; jam on Sunday.

	£	s.	d.
Brought forward ...	3	2	9

**Dinner.**

<i>Sunday</i> .—4 lbs. of Roast Meat at 9d....	...	0	3	0
2 lbs. of Potatoes 1d., Greens 1d.	...	0	0	2
Gooseberries for Tart ...	...	0	0	2
<i>Monday</i> .—Hot-pot from Cold Beef, Cabbage				
1d., Rice Pudding $\frac{1}{2}$ d., Potatoes 1d.	...	0	0	$2\frac{1}{2}$
<i>Tuesday</i> .—4 Fresh Herrings ...	...	0	0	$1\frac{1}{2}$
$1\frac{1}{2}$ lbs. of Chops $1\frac{1}{2}$ d., Potatoes 1d.	...	0	1	$2\frac{1}{2}$
Rice Pudding ...	...	0	0	$0\frac{1}{2}$
<i>Wednesday</i> .—Vegetable Soup (from Tuesday)		0	0	2
1 lb. Liver 8d., $\frac{1}{2}$ lb. Bacon 4d....	...	0	1	0
Potatoes 1d., Gingerbread Pudding 3d.		0	0	$4\frac{1}{2}$
<i>Thursday</i> .—2 lbs. Beefsteak (on the gridiron)		0	1	6
2 lbs. Baked Potatoes 1d., Cabbage 1d.		0	0	2
Bread Pudding ...	...	0	0	$1\frac{1}{2}$
<i>Friday</i> .—4lbs. Roast Mutton at 9d.	...	0	3	0
2 lbs. Roast Potatoes 1d., Rice Pudding $\frac{1}{2}$ d.	...	0	0	$1\frac{1}{2}$
<i>Saturday</i> .—Cold Mutton. 2lbs. Potatoes	...	0	0	1
Tapioca Pudding ...	...	0	0	$0\frac{1}{2}$
				£3 14 3

\* Bread, butter, tea, &amp;c., charged elsewhere. Order sirloin of 12lb.

	Supper.	£	s.	d.
<i>Sunday.</i> —Cocoa and 4 Poached Eggs	...	0	0	4
<i>Monday.</i> —Cocoa and $\frac{1}{2}$ lb. Bacon	... ..	0	0	4
<i>Tuesday.</i> —Cocoa and $\frac{1}{2}$ lb. Toasted Cheese	...	0	0	4
<i>Wednesday.</i> —Cocoa and Finnan Haddock	...	0	0	3
<i>Thursday.</i> —Cocoa and $\frac{1}{2}$ lb. Bacon	... ..	0	0	4
<i>Friday.</i> —Cocoa and Codfish Pie	... ..	0	0	3
<i>Saturday.</i> —Cocoa and 4 Fresh Herrings	...	0	0	2

Or occasionally things from late dinner instead.

*For the Household—*

7 lbs. Fresh Butter at 1/- (carriage 1s.)	...	0	8	0
3 lbs. Raw Brown Sugar at $2\frac{1}{2}$ d.	... ..	0	0	$7\frac{1}{2}$
2 doz. Flour 3/6 (or 17 4-lb. loaves), barm 6d.		0	4	0
3 lbs. Flour	... ..	0	0	5
1 lb. Cooking Butter 1/2, $\frac{1}{2}$ lb. Lard 4d.	...	0	1	6
$17\frac{1}{2}$ quarts of Milk for cream at $3\frac{1}{2}$ d	... ..	0	5	$1\frac{1}{2}$
3 pints of Milk for Coffee after dinner	...	0	0	$5\frac{1}{2}$
Parsley 2d., 1 packet Baking Powder $\frac{1}{2}$ d.	...	0	0	$2\frac{1}{2}$
$\frac{1}{4}$ bottles Mushroom and Herring Ketchup	...	0	0	4
Mixed Spice $1\frac{1}{2}$ d., Buttermilk for Scones $\frac{1}{2}$ d.		0	0	2
$\frac{1}{4}$ lb. Pepper 5d., $\frac{1}{4}$ lb. Mustard 4d., 2 pots of Marmalade (home-made) 5d.	... ..	0	1	2
2 ozs. Curry Powder 2d., 2 lb. jar of Jam 9d.		0	0	11
3 lbs. Lump Sugar 8d., 2lb. jar Jam 7d.	...	0	1	3
2lb. 5oz. Tea at 2/- (12lb. at 1/8, ready money)		0	3	$10\frac{1}{2}$
Cocoa 8d., $3\frac{1}{2}$ lbs. of bacon for the servants 1s. $11\frac{1}{2}$ d	... ..	0	2	$7\frac{1}{2}$
			1	12 8
Brought forward	...	3	14	3
Total Cost of Menus for 8 Grown-up People	—————			
and 4 Servants for a week	... ..	£5	6	11

No. 2.—Menus for 8 Grown-up People and  
3 Servants at 7/10 per head.

Breakfast.		£	s.	d.
<i>Sunday.</i> — $\frac{3}{4}$ lb. Cold Ham ( $\frac{1}{2}$ lb. net) at 7d. ...		0	0	5 $\frac{1}{2}$
4 Boiled Eggs ... ..		0	0	4
Marmalade, Jam, Tea, Toast.				
<i>Monday.</i> —4 Fresh Herrings 3d., and 1lb. of Bacon 6 $\frac{1}{2}$ d. (if a whole side is bought)		0	0	9 $\frac{1}{2}$
1 $\frac{1}{2}$ ozs. Tea, Marmalade, Jam, Toast.				
<i>Tuesday.</i> —1lb. of Cold Ham ( $\frac{3}{4}$ lb. net) 7d., 4 Poached Eggs 4d. ... ..		0	0	11
Toast, Tea, Marmalade, and Jam.				
<i>Wednesday.</i> —1lb. Frizzled Bacon 6 $\frac{1}{2}$ d., Finnan Haddock 3 $\frac{1}{2}$ d. ... ..		0	0	10
Toast, Tea, Marmalade, and Jam.				
<i>Thursday.</i> —4 Boiled Eggs 4d., 1 lb. Devilled Ham 7d. ... ..		0	0	11
Tea, Toast, Marmalade, and Jam.				
<i>Friday.</i> —1 lb. of Frizzled Bacon 6 $\frac{1}{2}$ d., $\frac{1}{2}$ pot of potted lobster (Skaife's) 6d. ...		0	1	0 $\frac{1}{2}$
Toast, Tea, Marmalade, and Jam.				
<i>Saturday.</i> —1 lb. of Cold Ham 6 $\frac{1}{2}$ d., Potted Lobster $\frac{1}{2}$ pot 6d. ... ..		0	1	0 $\frac{1}{2}$
Tea, Toast, Marmalade, and Jam.				
				<hr/>
				£0 6 4



## Early Dinner.

	£	s.	d.
<i>Sunday</i> .—10 lbs. Beef at 9d. ... ..	0	7	6
5 lbs. Potatoes 2½d., ½ peck of Peas 6d.	0	0	8½
Green Gooseberries for tart ... ..	0	9	4
¼ lb. of Cheese ... ..	0	0	2

SUPPER.—Cold Beef, Potatoes in jackets.

Rice Pudding 1d., Cheesecakes 4d. ...	0	0	5
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(Not including pastry.)

## Dinner.

<i>Monday</i> .—Lentil Soup... ..	0	0	4
Cold Beef. 5 lbs. Mashed Potatoes ...	0	0	2½
1 lb. Liver 8d., ½ lb. Bacon 4d... ..	0	1	0
Rhubarb for a tart 1½d. ... ..	0	0	1½
Tapioca Pudding, 2 eggs 2d., tapioca ½d.	0	0	2½
¼ lb. Cheese ... ..	0	0	2
<i>Tuesday</i> .—7 lbs. Roast Leg of Mutton ...	0	5	3
Currant Jelly ... ..	0	0	4
Greens 3d., 5 lbs. Potatoes 2½d., Stewed			
Gooseberries 3d., Rice Pudding ½d... ..	0	0	9
¼ lb. Cheese ... ..	0	0	2
<i>Wednesday</i> .—Carrot Soup ... ..	0	0	4
Cold Mutton. Curried Rabbit ... ..	0	1	4
Cheese Pudding 4d., Jam for tartlet 2d.,			
Cheese 2d. ... ..	0	0	8
<i>Thursday</i> .—2 lbs. Stewed Beef 1/6, Carrots,			
etc., 1½d. ... ..	0	1	7½
2 lbs. Mutton Chops (broiled)... ..	0	1	6
5 lbs. Potatoes ... ..	0	0	2½
Pancakes 5d., Stewed Currants 4d. ...	0	0	9
¼ lb. Cheese ... ..	0	0	2
Brought forward ... ..	0	6	4

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£1 10 7

	£	s.	d.
<i>Friday</i> .—Potato Soup ... ..	0	0	4
Veal Pie (2 lbs. of veal 1/6) ... ..	0	1	6
1 Boiled Rabbit 1/4, Potatoes 2½d. ...	0	1	6½
Onion Sauce ... ..	0	0	0½
Rice Pudding 4½d., Cheesecakes 4d. ...	0	0	8½
Cauliflower ... ..	0	0	3
<i>Saturday</i> .—Potato Soup (from previous day)	0	0	4
2 lbs. Veal Cutlets 1/10½, ½ lb. Bacon ...	0	2	2½
2½ lbs. Beefsteak (broiled) at 9d. ...	0	1	10½
Potato Chips, Boiled Potatoes ... ..	0	0	3
Gingerbread Pudding ... ..	0	0	6
Savoury Omelette ... ..	0	0	4

#### Afternoon Tea.

Cream from 1½ quarts of milk, every day 4½d.,	0	2	7½
½ lb. Tea 11d., Home-made Scones, three			
times, 3d., 2 Muffins, twice, 4d. ....	0	1	6
1 Home-made Cake ... ..	0	0	8

Bread and Butter.

#### High Tea, 7-30.

<i>Monday</i> .—2 ozs. of Coffee for four 2½d., Cocoa			
for four 1½d. ... ..	0	0	4
½ score Scalloped Oysters ... ..	0	0	8
1 lb. of Cold Ham ... ..	0	0	6½
Sardines, Cake, Orange Jelly ... ..	0	0	6
Beef Rissoles, Jam, Marmalade.			
<i>Tuesday</i> .—1 oz. Tea 1¼d., Curried Shrimps 7d.	0	0	8¼
¾ lb. Ham 5¼d., Poached Eggs 4d. ...	0	0	9¼
Sardines, Jam, and Marmalade.			

Brought forward ... 1 10 7

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£2 8 9

	£	s.	d.
<i>Wednesday.</i> —Tea for five and Cocoa for three	0	0	2
1½ lbs. Cutlets 1/1½, ½ lb. Cod for fish-			
balls 3d., Cherries 6d. ... ..	0	1	10½
Jam, Marmalade, Toast.			
<i>Thursday.</i> —Savoury Omelette 4d., ½ lb. of			
Devilled Ham 3½d. ... ..	0	0	8
4 Boiled Eggs 4d., 2 ozs. of Coffee 2½d.	0	0	6½
Cocoa 1½d., Cornflour Mould with			
Jam 6d. ... ..	0	0	7½
Sardines on Toast.			
<i>Friday.</i> —½ lb. of Fish for croquets ... ..	0	0	3
4 Buttered Eggs 4d., Chocolate Mould			
6d., Cake (home-made) 6d. ... ..	0	1	4
Sardines on Toast, Marmalade, Jam.			
<i>Saturday.</i> —Lobster Cutlets (1 tin) ... ..	0	0	10
1½ lbs. of Mutton Cutlets 1/1½, 1 quart			
of Strawberries 8d., Cream 3d. ... ..	0	2	0½
2 ozs. of Coffee 2½d., Cocoa 1½d. ... ..	0	0	4
Jam and Marmalade.			
Brought forward ... ..	2	8	9
	<hr/>		
	£2	17	5

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### SERVANTS.

**Breakfast Every Day.**—Tea, bread and butter, and bacon.

**Dinner Every Day.**—The same as the family.

**Tea Every Day.**—Bread and butter and tea; jam on Sunday.

## Supper.

	£	s.	d.
<i>Sunday.</i> —Cocoa and 3 Poached Eggs ...	0	0	3
<i>Monday.</i> —Cocoa and $\frac{1}{4}$ lb. Bacon ...	0	0	2
<i>Tuesday.</i> —Cocoa and $\frac{1}{2}$ lb. of Toasted Cheese	0	0	4
<i>Wednesday.</i> —Cocoa and 3 Herrings ...	0	0	3 <sup>2</sup>
<i>Thursday.</i> —Cocoa and Fish Pie from $\frac{1}{2}$ lb. cod	0	0	3
<i>Friday.</i> —Cocoa and 3 Boiled Eggs ...	0	0	3
<i>Saturday.</i> —Cocoa and $\frac{1}{4}$ lb. of Frizzled Bacon	0	0	2

*For the Household—*

3 quarts 1 gill Milk for breakfast and late tea	0	0	16
1 lb. Tea for breakfast and four o'clock tea ...	0	1	8
(Evening tea charged separately.)			
6 lbs. of Sugar $1\frac{1}{4}\frac{1}{2}$ , 4 lbs. Fresh Butter 4/-,			
postage 8d. ... ..	0	6	0 $\frac{1}{2}$
$1\frac{1}{2}$ lbs. of Butter for servants $1\frac{1}{6}$ , postage $4\frac{1}{2}$ d.	0	1	10 $\frac{1}{2}$
3 lbs. of Bacon at $6\frac{1}{2}$ d. for servants ...	0	1	7 $\frac{1}{2}$
$\frac{3}{4}$ lb. of Tea for servants $1\frac{1}{3}$ , 2 lbs. Sugar 5d....	0	1	8
1 packet of Cocoa 6d., 2 quarts of Milk 6d. ...	0	1	0
3 lbs. Demerara Sugar $7\frac{1}{2}$ d., 2 pots of home-			
made Marmalade 5d., 2-lb. jar of Jam 7d.	0	1	7 $\frac{1}{2}$
1 box Sardines 10d., 1 lb. Butter for cooking $1\frac{1}{2}$	0	2	0
$\frac{1}{2}$ lb. Lard 4d., $\frac{1}{4}$ lb. Pepper 5d., $\frac{1}{4}$ lb. Mustard			
4d., $\frac{1}{2}$ bottle of Harvey's Sauce $3\frac{1}{2}$ d. ...	0	1	4 $\frac{1}{2}$
$\frac{1}{2}$ bottle Ketchup $3\frac{1}{2}$ d., 3 lbs. of Flour 5d. ...	0	0	8 $\frac{1}{2}$
3 doz. of Flour at $1\frac{1}{9}$ , Barm 6d. ...	0	5	9
3 pints of Milk for puddings ... ..	0	0	4 $\frac{1}{2}$
	1	8	2 $\frac{1}{2}$
Brought forward ...	2	17	5
Total Cost of Menus for 8 Grown-up People			
and 3 Servants ... ..	£3	5	7 $\frac{1}{2}$

Estimate from the Wife of a Professional Man  
for Herself, her Husband, 6 Children (ages 6  
to 16), and 2 Servants.—(*Communicated.*)

	£	s.	d.
Bread 4/9, 3 lbs. of Meal 7d. ... ..	0	5	4
Cakes 3/3, $\frac{3}{4}$ lb. of Tea 1/9* ... ..	0	5	0
6 ozs. of Tea ... ..	0	0	8 $\frac{1}{4}$
Sugar 1/7 $\frac{1}{2}$ , Milk 12/7 ... ..	0	14	2 $\frac{1}{2}$
4 $\frac{1}{2}$ lbs. of Bacon at 8d.... ..	0	3	0
Fruit and Vegetables ... ..	0	3	7
Coffee 9d., Butcher 11/9 ... ..	0	12	6
Eggs, Poultry, and Fish ... ..	0	14	10
Flour 7 $\frac{1}{2}$ d., Butter 5/- ... ..	0	5	7 $\frac{1}{2}$
Bones for Soup ... ..	0	0	6
1 pot of Marmalade 5d., 1 pot of Honey 8d.	0	1	1
Cornflour 1d., 4-lb. jar of Jam 11d. ... ..	0	1	0
Curry Powder 1d., Mustard 1d., Salt $\frac{1}{2}$ d. ...	0	0	2 $\frac{1}{2}$
Pepper $\frac{1}{2}$ d., $\frac{1}{4}$ bottle of Harvey's Sauce 2 $\frac{1}{4}$ d....	0	0	2 $\frac{3}{4}$
Bottle of Worcester Sauce ... ..	0	0	2 $\frac{1}{2}$
	£3	8	0 $\frac{1}{4}$

### Breakfast every Day.

Porridge and cream†,  $\frac{1}{2}$  lb. of bacon 4d., 2 eggs 2d.,  
dry toast, tea and cream (for two), tea and milk (half a  
pint).

### Afternoon Tea every Day.

Tea, cream, cake, bread and butter.

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\* The tea allows 2 ozs. per week for each grown-up person every week,  
and 1 oz. for each child; also extra for afternoon visitors.

† Cream daily from 4 quarts of milk is for breakfast, afternoon tea,  
and sometimes dinner.

### Children's Tea every Day.

Tea, milk, bread and butter, jam, honey, marmalade, cake; occasionally eggs or fruit, half a pint of new milk.

### Children's Supper every Day.

Cake, biscuits, and new milk (1 pint), or bread and butter.

### Servants' Breakfast every Day.

Tea, bacon, bread and butter.

### Early Dinner.

*Sunday*.—8 lbs. of baked corned beef at 9d., 5 lbs. of potatoes 2d., cauliflower 3d., apple tart and cream, rice pudding, 2 quarts of skimmed milk.

*Monday*.—Carrot soup 4d., cold beef,  $\frac{1}{2}$  peck of peas 6d., 5 lbs. of potatoes 2d., pancakes 5d.

*Tuesday*.—Carrot soup 4d., roast fowl  $\frac{2}{3}$ , 1 lb. sausages 10d., hot-pot from cold beef, potatoes 2d., tapioca pudding  $\frac{1}{2}$ d., jam tart.

*Wednesday*.—7 lbs. of leg of mutton at 9d., baked potatoes, boiled potatoes 2d., cabbage 1d., rhubarb tart, rice pudding.

*Thursday*.—Lentil soup, 2 roast rabbits  $\frac{1}{8}$ ,  $\frac{1}{2}$  lb. of bacon 4d., bread and butter pudding, stewed gooseberries, 5 lbs. of potatoes.

*Friday*.—Lentil soup, cold mutton, 2 baked haddocks  $\frac{1}{2}$ , chip potatoes, mashed potatoes, jam roly-poly, tapioca pudding.

*Saturday*.—Hot-pot from cold mutton, 2 lbs. of stewed beefsteak  $\frac{1}{6}$ , with carrots and turnips, rice pudding, cherry tart.

## Supper for 2 Grown-up People.

*Sunday*.—Cold beef, potatoes in their jackets, cornflour mould and jam, new milk.

*Monday*.—2 ozs. of coffee (2d.) and hot milk, 1 score of scalloped oysters 1/-, cake.

*Tuesday*.—Fish pie (1 lb. of cod), omelette 4d., 3 eggs, 2 ozs. of coffee 2d., milk, biscuits.

\**Wednesday*.—Carrot soup, rabbit, cold boiled chicken, orange jelly, rhubarb tart, cake,  $\frac{1}{4}$  lb. of cheese, biscuits 2d., 2 ozs. of coffee 2d., hot milk, cheese-cakes.

*Thursday*.—Dressed chicken, 1 lb. of stewed apples and whipped cream 3d.,  $1\frac{1}{2}$  lbs. of potatoes  $\frac{3}{4}$ d.

*Friday*.—Curried shrimps  $9\frac{1}{2}$ d., rice pudding, roast apples 3d., 2 ozs. of coffee, hot milk.

*Saturday*.—6 ozs. ham  $3\frac{3}{4}$ d., 2 fresh eggs 2d. (poached), hot chocolate (Menier) 3d., cake, cheesecakes.

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## TWO SERVANTS.

### Breakfast every Day for One Week.

One pound of bacon (2 eggs on Sunday), 6 ozs. of tea, 1 lb. of sugar.

### Dinner.

Meat and vegetables, the same as the family; milk pudding every day; tart on Sunday.

### Tea.

Tea and bread and butter; jam on Sunday.

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\* One night for friends.

## Supper.

*Sunday*.—Cocoa and 2 poached eggs, 2d.

*Monday*.—Cocoa and  $\frac{1}{4}$  lb. frizzled bacon, 2d.

*Tuesday*.—Cocoa and  $\frac{1}{4}$  lb. toasted cheese, 2d.

*Wednesday*.—Cocoa and 2 bloaters, 3d.

*Thursday*.—Cocoa and 2 boiled eggs, 2d.

*Friday*.—Cocoa, potatoes, and cheese, 2d.

*Saturday*.—Cocoa and Finnan haddock, 3d.

The Bills of Fare from pages 69 to 71 will be found to be a little more than the estimate of 3. 8s. 0d. for the week.

### Expenses for a Household of Ten (5 in the Dining-room and 5 Servants) for One Week.

(Communicated.)

Butcher's Bill—				s.	d.	£	s.	d.
15 lbs. of Sirloin of Beef	...	...	...	12	6			
12 lbs. of Loin of Mutton	...	...	...	10	0			
11 $\frac{3}{4}$ lbs. of Leg of Mutton	...	...	...	9	0			
8 lbs. of Neck of Mutton	...	...	...	6	8			
2 lbs. of Oxtail	...	...	...	1	6			
5 Kidneys	...	...	...	1	0 $\frac{1}{2}$			
				<hr/>		2	0	8 $\frac{1}{2}$
2 Lemon Soles	...	...	...	...	...	0	2	0
2 $\frac{1}{2}$ lbs. of Halibut	...	...	...	...	...	0	2	1
2 lbs. of Haddock	...	...	...	...	...	0	1	4
2 lbs. of Cod	...	...	...	...	...	0	1	0
3 Chickens	...	...	...	...	...	0	8	6
1 Rabbit	...	...	...	...	...	0	1	4
						<hr/>		
Carried forward				...	...	2	16	11 $\frac{1}{2}$



					£	s.	d.
	Brought forward	...	...	...	2	16	11½
1 pot of Shrimps	...	...	...	...	0	1	0
4 lbs. of Bacon	...	...	...	...	0	3	0
42 lbs. of Flour and 6 lbs. Brown ditto	...	...	...	...	0	7	0
4½ doz. Eggs	...	...	...	...	0	5	0
Fruit for Stewing and Tarts	...	...	...	...	0	5	0
Preserves	...	...	...	...	0	3	0
Potatoes	...	...	...	...	0	3	6
Other Vegetables	...	...	...	...	0	3	6
7 lbs. of Butter	...	...	...	...	0	10	0
1½ lbs. of Cheese	...	...	...	...	0	1	6
Wine (for Jelly and Gelatine)...	...	...	...	...	0	2	6
Rice, Sago, Cornflour, and Baking Powder	...	...	...	...	0	1	0
Sultanas and Currants...	...	...	...	...	0	1	4
¼ lb. of Mixed Peel	...	...	...	...	0	0	2½
2½ lbs. of Tea at 2/6	...	...	...	...	0	6	3
1½ lbs. of Coffee at 1/8...	...	...	...	...	0	2	6
5 lbs. of Loaf Sugar	...	...	...	...	0	1	5½
5 lbs. of Castor Sugar	...	...	...	...	0	1	8
2 lbs. of Raw Sugar	...	...	...	...	0	0	5
Milk (and Cream for whipping)	...	...	...	...	0	8	6
1 doz. Oranges and 4 lbs. Apples for Dessert	...	...	...	...	0	2	0
½ lb. Ginger 10d., Damson Cheese 6d.	...	...	...	...	0	1	4
Sundries...	...	...	...	...	0	1	4½
					£6	10	0

## SUNDAY.

**Breakfast.**—Kidneys, hot toast. Servants : Eggs.

**Dinner.**—Oxtail soup, cold beef, salad, potatoes, plum pudding, rice mould, with oranges. Servants : Cold beef, potatoes, plum pudding.

**Supper.**—Two cold chickens, cold beef, apple tart, cake sandwiches, with whipped cream. Servants : Cold beef, remains of rice mould, with preserve.

## MONDAY.

**Breakfast.**—Sardines, toast, hot muffins. Servants : Bacon.

**Lunch or Dinner.**—Chicken (cold or fricasseed), slices of beef warmed, fried onions, mashed potatoes, pastry, sandwiches, jelly. Servants : Slices of beef warmed, fried onions, roasted apples.

**Dinner or Supper.**—Sago soup, cutlets, potatoes, artichokes, stewed pears, Scotch woodcock, cheese, dessert. Servants : Soup, pastry, sandwiches.

## TUESDAY.

**Breakfast.**—Finnan haddock, Vienna bread. Servants : The same.

**Lunch or Dinner.**—Roast loin, currant jelly, browned potatoes, greens, pancakes, cold plum pudding. Servants : Roast loin, potatoes, greens, cold plum pudding.

**Dinner or Supper.**—Pea soup, shells of minced chicken or beef, fried potatoes, stewed plums, cornflour mould, cheese, dessert. Servants : Mince, remains of cornflour mould.

## WEDNESDAY.

**Breakfast.**—Buttered eggs, potted shrimps, hot brown cakes. Servants: Bacon, brown bread cakes.

**Lunch or Dinner.**—Roast chicken, bread sauce, potatoes, Irish stew, cauliflower and crumbs, rice balls with apple, cake cornucopia with cream. Servants: Irish stew, rice mould, and preserve.

**Dinner or Supper.**—Lemon soles, potatoes, salad, curried chicken, lemon sponge, oranges with syrup, cheese, dessert. Servants: Cold meat and salad, bread and cheese.

## THURSDAY.

**Breakfast.**—Fried bacon and kidney, Vienna bread (made on Wednesday). Servants: Bacon, Vienna bread.

**Lunch or Dinner.**—Leg of mutton, browned potatoes, carrots and turnips, tartlets, apple fritters. Servants: Leg of mutton, sago pudding.

**Supper.**—Scotch broth, croquets, mashed potatoes, ground rice balls with currant jelly, savoury omelette, cheese, dessert. Servants: Scotch broth, tartlets.

## FRIDAY.

**Breakfast.**—Boiled eggs, porridge, scones. Servants: Porridge, scones.

**Lunch or Dinner.**—Hot-pot, rissoles, celery, roll jam pudding, stewed apples. Servants: Hot-pot, roll jam pudding.

**Dinner or Supper.**—Halibut, potatoes, haricot mutton, apple charlotte, castle puddings, cheese, dessert. Servants: Cod pudding, bread and cheese.

## SATURDAY.

**Breakfast.**—Poached eggs, potted meat, brown bread, scones. Servants : Bacon, scones.

**Lunch or Dinner.**—Sirloin of beef, browned potatoes, apple puffs, custard pudding. Servants : Beef, potatoes, rice pudding.

**Dinner or Supper.**—Oxtail soup, stewed rabbit, cold beef, potatoes in balls, artichokes, rice mould, jelly, cheese, dessert. Servants : Soup, bread and cheese.

## Tea Every Day.

Tea, bread and butter, with cake, toast, or tea-cakes.

## SMALL DINNER PARTY FOR 10 PERSONS.

	(Communicated.)	£	s.	d.
<i>Consommé à la Royale</i> (a good clear Soup with Savoury Custard in it, 3 pints) ...	...	0	1	10½
5 Red Mulletts at 1/3 ...	...	0	6	3
Good Sauce for same (Tartar Sauce) ...	...	0	1	0
Quenelles of Chicken ...	...	0	4	6
Fillet of Beef and Tomatoes ...	...	0	4	0
French Beans and Potatoes ...	...	0	4	6
10 Quails (larded) on Toast ...	...	0	10	6
Iced Cabinet Pudding ...	...	0	2	6
Good Wine Jelly ...	...	0	2	0
Lobster in Aspic ...	...	0	2	0
Dessert ...	...	0	5	0
		£2	4	1½

**Expenses for a Household of 10 (including 4  
Servants). Winter. 8/7½ per head.**

Butcher—	s.	d.	£	s.	d.
8½ lbs. of Sirloin of Beef ... ..	6	4½			
5 lbs. of Leg of Mutton ... ..	3	9			
6 lbs. 9 ozs. of Neck of Mutton ... ..	5	4½			
2 lbs. 6 ozs. of Steak ... ..	2	0			
5 lbs. of Leg of Mutton ... ..	3	9			
3¼ lbs. of Neck of Mutton ... ..	2	5			
2 lbs. of Gravy Beef (for soup) ... ..	1	2			
2 lbs. of Shin of Beef and Bones (for soup) ... ..	1	8			
4 Kidneys 1/-, half a Calf's Head 2/3 (for soup) ... ..	3	3			
	—		1	9	9
<b>Fish and Poultry—</b>					
½ a Turbot (2½ lbs.) 2/6, 3 lbs. of Cod 1/6	0	4	0		
1 Haddock 1/4, 2 lbs. of Plaice 7½d. ...	0	1	11½		
2 Finnan Haddocks 9d., ½ lb. of Sausages 5d.	0	1	2		
½ score of Oysters for Sauce ... ..	0	0	8		
A couple of Chickens ... ..	0	4	6		
1 Rabbit 1/4, 1 Ptarmigan 1/2 ... ..	0	2	6		
5 dozen Fresh Eggs 5/-* ... ..	0	5	0		
26 quarts of Milk ... ..	0	6	6		
4 lbs. of Apples 8d., 2 lbs. of Damsons 5d. ...	0	1	1		
8 Lemons 8d., 4 lbs. of Lump Sugar 11d. ...	0	1	7		
Muffins ... ..	0	0	4		
4 lbs. of Raw Sugar ... ..	0	0	10		
Carried forward...			£2	19	10½

\* By taking eggs all the year round.

	£	s.	d.
Brought forward...	2	19	10½
1½ lbs. of Castor Sugar ... ..	0	0	4½
2 lbs. of Tea at 1/10 ... ..	0	3	8
2lb. jar of Marmalade ... ..	0	0	9
2lb. jar of Jam ... ..	0	0	9
Cocoa 6d., Coffee 1/8 ... ..	0	2	2
7½ lbs. of Butter at 1/-, Carriage 7½d.	0	8	1½
11 loaves of Bread at 6d. ... ..	0	5	6
½ lb. of Rice 1½d., ¼ lb. of Tapioca 1d.	0	0	2½
¾ lb. of Sultanas 4½d., ½ lb. of Currants 3d....	0	0	7½
2 ozs. Candied Peel 1½d., 1½ lbs. Cheese 1/3	0	1	4¼
Potatoes 3/3, 6 lbs. of Carrots 4d. ... ..	0	3	7
3 head of Celery 4½d., Cauliflower 4d. ... ..	0	0	8½
Greens 3d., 6 lbs. of Turnips 4d. ... ..	0	0	7
1 quart bottle of Sherry for Jelly, Soup, and Stewed Rabbit ... ..	0	1	6
7 lbs. of Bacon at 6½d.... ... ..	0	3	9½
2 lbs. of Ham at 7½d. ... ..	0	1	3
1 box of Sardines 10d., Sauces 9d. ... ..	0	1	7
Cornflour 2d., Sundries 6d. ... ..	0	0	8
11½ Loaves at 6d. ... ..	0	5	9
1½ lbs. of Lard 1/-, Gelatine 3½d. ... ..	0	1	3½
Dessert: 1 doz. Oranges 1/-, 1 jar of Ginger 1/-	0	2	0
Preserved Pears 5d., Crystallised Fruits 10d.	0	1	3
	<hr/>		
	£4	7	4¼

## SATURDAY.

DINNER.—Palestine soup, roast fowls, sausages, bread sauce and bread crumbs, greens and potatoes, castle pudding, cheese, dessert.

## SUNDAY.

BREAKFAST.—4 boiled eggs, 1 lb. cold boiled ham, sardines, potted shrimps.

DINNER.—Roast beef, baked potatoes, celery, rice mould and jam, with custard, damson tart, custard in glasses, dessert. Servants; Roast beef, jam tart.

SUPPER.—Cold beef, a cold chicken, potatoes in jackets, open tart, rice and jam, apple tart.

## MONDAY.

BREAKFAST.—Savoury omelette, 1 lb. frizzled bacon, toast, marmalade, tea.

LUNCHEON AND SERVANTS' DINNER.—Cold beef, fried potatoes, jam tart from supper, rice pudding.

DINNER.—Turbot, leg of mutton, currant jelly, baked potatoes, cauliflower, pancakes, dessert.

## TUESDAY.

BREAKFAST.—Finnan haddock, 3 eggs, sardine toast.

LUNCHEON AND SERVANTS' DINNER.—Beefsteak, hot-pot, rice pudding, greens, stewed apples.

DINNER.—Very good gravy soup (see page 142), mutton cutlets, beefsteak pie, potatoes, apple charlotte, dessert.

## WEDNESDAY.

BREAKFAST.—1 lb. frizzled bacon, 4 poached eggs.

LUNCHEON AND SERVANTS' DINNER.—Cold beefsteak pie, shoulder of mutton, baked potatoes, tapioca pudding, stewed celery.

DINNER.—1 lb. of sparkling, stewed rabbit, ptarmigan, potatoes, baked plum pudding, jelly, dessert.

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## THURSDAY.

BREAKFAST.—Bloaters, cold ham, potted meat, marmalade, toast, and tea.

LUNCHEON AND SERVANTS' DINNER.—Scotch broth (page 141), jam roll, boiled mutton, cold plum pudding.

DINNER.—Potato soup, boiled beef, carrots and turnips, potatoes, bread and butter pudding, Venus pudding, dessert.

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## FRIDAY.

BREAKFAST.—4 poached eggs, 1 lb. of frizzled bacon, potted beef, marmalade.

LUNCHEON AND SERVANTS' DINNER.—Cold boiled beef, halibut, pancakes.

DINNER.—Cod and oyster sauce, leg of mutton, currant jelly, hot apple tart, dessert.



## SATURDAY.

BREAKFAST.—Kidneys and bacon, 4 boiled eggs, marmalade, toast.

LUNCHEON AND SERVANTS' DINNER.—Rissoles, hashed mutton, tartlets, rice pudding, cauliflower au gratin.

TEA EVERY DAY.—Tea, bread and butter, cake (home-made), muffins or toast; cream from three pints of milk; coffee every night after dinner.

SERVANTS' TEA EVERY DAY.—Bread and butter, jam on Sunday.

## SERVANTS' SUPPER.

*Sunday*.—Cold beef and potatoes.

*Monday*.—Cocoa and 4 poached eggs.

*Tuesday*.—Cocoa and toasted cheese.

*Wednesday*.—Coffee and Finnan haddock.

*Thursday*.—Soup and potatoes.

*Friday*.—Codfish cakes ( $\frac{1}{2}$  lb. of cold cod).

*Saturday*.—Cocoa and 4 boiled eggs.

SERVANTS' BREAKFAST EVERY DAY.—Tea, toast, bread and butter, 4 lbs. of bacon; or  $\frac{1}{2}$  lb. of bacon two mornings, eggs 2 mornings, bloaters or Finnan haddock 2 mornings. The variety costs the same.

Expenses for a Household of 12, including  
4 Servants (Summer), 9s. 3d. per head.

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SUNDAY.

**Breakfast.**

	£	s.	d.
1 lb. of Cold Ham ... ..	0	0	7½
Lettuces 1½d., Fresh Eggs 4d., Honey 1/- ...	0	1	5½

**Dinner.**

Couple of Ducks ... ..	0	6	0
7 lbs. of Cold Roast Beef ... ..	0	5	3
½ peck of Green Peas ... ..	0	0	6
Salad 6d., New Potatoes 3d. ... ..	0	0	9
Gooseberry Tart ... ..	0	0	6
Stewed Raspberries 9d., Whipped Cream 3d.	0	1	0

**Tea.**

1½ ozs. of Tea, Cream from 3 pints of Milk ...  
Cake, Bread and Butter ... ..

**Supper.**

Cold Beef, potatoes in their jackets ...			
Cornflour Mould and Raspberries and Whipped Cream ... ..			
1½ lbs. of Stewed Currants ... ..	0	0	3
	<hr/>		
	£0	16	4

# M O N D A Y. ---

## Breakfast.

	£	s.	d.
4 Whittings ... ..	0	1	0
1 lb. of Frizzled Bacon ... ..	0	0	6½
Honey, Strawberries 6d. ... ..	0	0	6

## Luncheon.

Cold Beef, Stewed Currants and Cornflour			
Mould, Custard Pudding 4d. ... ..	0	0	4

## Tea.

Cake, Tea, Bread and Butter ... ..			
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## Dinner.

Spring Soup ... ..	0	0	8
Rissoles of Beef, Hashed Duck ... ..			
Strawberry Tartlets (pint 4d.)... ..	0	0	4
1½ leaves of Raspberries ... ..	0	0	9
Coffee ... ..	0	0	2½
	<hr/>		
	0	4	4
Brought forward ... ..	0	16	4
	<hr/>		
	£1	0	8

## T U E S D A Y .

## Breakfast.

	£	s.	d.
Fish Cakes, 1 lb. of Broiled Ham 6½d. ...	0	0	6½
Marmalade, Toast, Strawberries 6d. ...	0	0	6

## Luncheon.

Fried Beef, Cabbage, Potatoes, Jam Tartlets,  
Rice Pudding ... ..

## Afternoon Tea.

1½ ozs. of Tea, Cream from 3 pints of Milk,  
Cake, Bread and Butter ... ..

## Dinner.

Mulligatawny Soup from bones ... ..	0	0	4
6 lbs. of Roast Lamb at 1/- .. ..	0	6	0
Mint Sauce ... ..	0	0	2
½ peck of Peas 6d., 3 lbs. of New Potatoes 3d. ...	0	0	9
Gooseberry Fool ... ..			
Anchovy Eggs ... ..	0	0	5
Cheese ... ..	0	0	2
	<hr/>		
	0	8	10½
Brought forward ...	1	0	8
	<hr/>		
	£1	9	6½

## W E D N E S D A Y.

**Breakfast.**

	£	s.	d.
1½ ozs. of Tea, Cream from 3 pints of Milk...			
1 lb. of Devilled Ham 7½d., 4 Buttered Eggs 4d.	0	0	11½
Ripe Gooseberries 3d., Toast, Marmalade ...	0	0	3

**Luncheon.**

Cold Lamb, 4 lbs. of Mashed Potatoes 2d.,			
Lettuces 1d. ... ..	0	0	3
Baked Rhubarb Pudding ... ..	0	0	3½

**Tea.**

1½ ozs. of Tea, Cream from 3 pints of Milk,			
Cake, Bread and Butter ... ..			

**Dinner.**

Soup à la Reine from Lamb Bones ... ..	0	0	7
2 lbs. of Fillet of Whiting ... ..	0	0	8
Curried Lamb 1d., ½ peck of Peas 6d. ...	0	0	7
3 lbs. of Potatoes ... ..	0	0	3
Pancakes ... ..	0	0	5
Cheese Ramequins ... ..	0	0	4
Ginger ... ..	0	0	6
Coffee ... ..	0	0	2½
	<hr/>		
	0	5	3½
Brought forward ...	1	9	6½
	<hr/>		
	£1	14	10

## THURSDAY.

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### Breakfast.

	£	s.	d.
4 Boiled Eggs 4d., 1 lb. of Cold Ham 7½d. ...	0	0	11½
1½ ozs. of Tea, Savoury Omelette 3½d., Sardines, Marmalade ... ..	0	0	3½

### Luncheon.

2 lbs. of Beefsteak 1/6, Potatoes 2d., Greens 2d., Rice Pudding ¼d. ... ..	0	1	10¼
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### Tea.

Tea, Cake, Bread and Butter ... ..	...	...	...
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### Dinner.

Green Pea Soup ... ..	0	1	2
1½ score of Scalloped Oysters ... ..	0	2	0
Couple of Chickens ... ..	0	4	6
Mashed Potatoes ... ..	0	0	2
Venus Pudding ... ..	0	1	0
Cheese .. ..	0	0	2
Oranges ... ..	0	0	6
Coffee ... ..	0	0	2½
	<hr/>		
	0	12	9¾
Brought forward ...	1	14	10
	<hr/>		
	£2	7	7¾

## F R I D A Y.

## Breakfast.

	£	s.	d.
4 Boiled Eggs 4d., 1 lb. of Boiled Ham 6½d.	0	0	10½
Savoury Omelette ... ..	0	0	3½
Tea, Toast, Butter, Marmalade ... ..			

## Luncheon.

Cold Lamb, Mashed Potatoes 1½d., French Beans 4d. ... ..	0	0	5½
Fish Pie (1 lb. of Cod)... ..	0	0	6
Cornflour Mould 4d., Stewed Currants 3d. ...	0	0	7

## Tea.

1½ ozs. of Tea, Cream from 3 pints of Milk, Buttered Toast ... ..			
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## Dinner.

2 quarts of Potato Soup (stock from Veal Bones) ... ..	0	0	6
Curried Shrimps 6d., Curry Powder 1d. ...	0	0	7
1½ lbs. of Veal Cutlets 1/1½, with Peas 3d. ...	0	1	4½
Mayonnaise of Chicken 6d. (chicken from previous day), parsley ½d. ... ..	0	0	6½
Pancakes ... ..	0	0	5
Cheese Savouries ... ..	0	0	3½
Preserved Ginger ... ..	0	0	6
2 ozs. of Coffee 2½d., Milk ½d. ... ..	0	0	3
	<hr/>		
	0	7	2
Brought forward ...	2	7	7¾
	<hr/>		
	£2	14	9¾

## SATURDAY.

## Breakfast.

	£	s.	d.
1 lb. of Frizzled Bacon 6½d., 4 Poached Eggs 4d....	0	0	10½
1 lb. of Cherries 5d., Fish Balls (½ lb. of Whiting 2½d.)	0	0	7½

## Luncheon.

Haricot Mutton (3 lbs. Neck of Mutton at 9d.)	0	2	3
Vegetables 3d., 3 lbs. of Potatoes 2d.	0	0	5
Tapioca Pudding (2 Eggs)	0	0	2½

## Tea.

Tea, Cream from 3 pints of Milk, Scones 1½d.	0	0	1½
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## Dinner.

Shrimp Soup	0	0	8½
Stewed Rabbit 1/2, Wine for Soup 2½d.	0	1	4½
Shells of Minced Lamb	0	1	10½
Potatoes 3d., French Beans 4d.	0	0	7
Green Gooseberry Pudding	0	0	4½
Cheese Omelette	0	0	4
Cherries	0	0	6
2 ozs. of Coffee 2½d., Sugar ½d., ½ pint of milk	0	0	3
	<hr/>		
	0	10	6
Brought forward	2	14	9¾
	<hr/>		
	£3	5	3¾



## FOUR SERVANTS.

	£	s.	d.
$\frac{3}{4}$ lb. of Tea at 1/10 ... ..	0	1	4 $\frac{1}{2}$
4 lbs. of Sugar at 2 $\frac{1}{2}$ d.... ..	0	0	10
$\frac{1}{2}$ lb. of Rice 1 $\frac{1}{2}$ d., 2 lbs. of Bacon 1/1 ...	0	1	2 $\frac{1}{2}$
2 lbs. of Butter 2/6, 1 packet of Cocoa 6d. ...	0	3	0
Flour for 3 Open Tarts 2d., Gooseberries 3d.	0	0	5
1 score of Potatoes ... ..	0	0	7 $\frac{1}{2}$
2-lb. jar of Jam... ..	0	0	7
1 pint of Milk every day ... ..	0	1	2

## Breakfast Every Day.

Bread, Tea, and Bacon.

## Dinner.

<i>Sunday</i> .—4 lbs. of Beef at 9d.... ..	0	3	0
Greens 2d., Jam Open Tart ... ..	0	0	2
Rice Pudding ... ..	0	0	0 $\frac{1}{2}$
<i>Monday</i> .—Cold Beef, Fried Potatoes... ..			
Rice Pudding ... ..	0	0	0 $\frac{1}{2}$
<i>Wednesday</i> .—2 lbs. of Neck of Mutton 1/4, Carrots, &c., 1 $\frac{1}{2}$ d. ... ..	0	1	5 $\frac{1}{2}$
Gooseberry Open Tart... ..			
<i>Thursday</i> .—2 lbs. of Beefsteak at 9d. (grilled)	0	1	6
2 lbs. of Potatoes, baked in their jackets	0	0	1
Rice Pudding ... ..			
<i>Friday</i> .—2 $\frac{1}{2}$ lbs. of Cod or 2 large Mackerels..	0	1	3
Potatoes 1d., Cabbage 1d. ... ..	0	0	2
Jam Roly-poly baked ... ..			
<i>Saturday</i> .—1 lb. of Liver 8d., $\frac{1}{2}$ lb. of Bacon 3 $\frac{1}{2}$ d., Fried Potatoes 1d. ... ..	0	1	0 $\frac{1}{2}$
Rice Pudding ... ..			
	<hr/>		
Brought forward ...	0	17	11 $\frac{1}{2}$
	3	5	3 $\frac{3}{4}$
	<hr/>		
	£4	3	3 $\frac{1}{4}$

## Tea Every Day.

Tea, Bread and Butter ; Jam on Sunday.

Supper.		£	s.	d.
<i>Sunday.</i> —4 Poached Eggs or Boiled Eggs and				
Cocoa	... ..	0	0	4
<i>Monday.</i> —Hot Bread and Milk				
	... ..	0	0	3
<i>Tuesday.</i> — $\frac{1}{2}$ lb. of Broiled Ham and Cocoa				
	... ..	0	0	3 $\frac{1}{2}$
<i>Wednesday.</i> —Cocoa and $\frac{1}{2}$ lb. of Bacon and				
Potatoes	... ..	0	0	4
<i>Thursday.</i> —Cocoa and 4 Fried Eggs				
	... ..	0	0	4
<i>Friday.</i> —Cocoa, $\frac{1}{4}$ lb. of Liver 2d., $\frac{1}{4}$ lb. of				
Bacon 2d.	... ..	0	0	4
<i>Saturday.</i> —Cocoa and $\frac{1}{2}$ lb. of Toasted Cheese				
	... ..	0	0	4
<i>For the Household—</i>				
4 lbs. of Fresh Butter 4s., Carriage 8d.	... ..	0	4	8
4 lbs. of Sugar 11d., 3 lbs. of Demerara 7 $\frac{1}{2}$ d.	... ..	0	1	6 $\frac{1}{2}$
1 lb. of Tea 1/10, 21 quarts of Milk 5/3	... ..	0	7	1
1 $\frac{1}{2}$ lbs. of Butter for Cooking 1/6, Postage 3d.	... ..	0	1	9
3 doz. of Flour at 1/9, Barm 6d.	... ..	0	5	9
1 Home-made Cake 1/6, 3 lbs. of Flour 5d.	... ..	0	1	11
1 box of Sardines 10d., 2 pots of Home-made	... ..			
Marmalade 5d.	... ..	0	1	3
3 jars of Jam 1/4, $\frac{1}{4}$ Harvey and $\frac{1}{4}$ Worcester	... ..			
Sauce 4 $\frac{1}{2}$ d.	... ..	0	1	8 $\frac{1}{2}$
$\frac{1}{2}$ lb. of Rice	... ..	0	0	1
		1	7	11 $\frac{1}{2}$
Brought forward	... ..	4	3	3 $\frac{1}{4}$
Total Expenses for a Household of 12,	—————			
including 4 Servants	... ..	£5	11	2 $\frac{3}{4}$

# TYPICAL ACCOUNTS AND MENUS.

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## Typical Account from a Friend for 3 Ladies, 3 Servants, and a Boy. Occasional Visitors to Luncheon or Dinner.

	£	s.	d.
Butcher ... ..	1	0	0
Milk ... ..	0	7	0
Grocer, including Butter, Eggs, Sausages, Cheese, and Bacon ... ..	0	10	6
Fish, including Fowl every week ... ..	0	6	6
Baker, including Fancy Buns and occasional Cake ... ..	0	5	0
Vegetables and Fruit ... ..	0	2	4

In summer, greengrocer 5/6.      £2 11 4

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## Typical Account for 6 Grown-up People and 4 Servants.

### BREAKFAST, LUNCHEON, TEA, AND DINNER.

	£	s.	d.
Butcher ... ..	1	10	0
Flour and Bread ... ..	0	6	0
Tea ... ..	0	3	0
Milk and Cream ... ..	0	7	0
Fish, Poultry, and Sausages ... ..	1	7	0
Vegetables and Fruit ... ..	0	5	1
Grocer (including Bacon, Cheese, and Eggs)... ..	0	10	7½
Fresh Eggs ... ..	0	2	0
Fresh Butter ... ..	0	6	0

£4 16 8½

Account from a Friend for 3 Ladies and 3  
Women Servants for Breakfast, Luncheon,  
Tea, and Dinner for One Week, No Visitors  
except to Tea.

	£	s.	d.
Butcher ... ..	1	8	4
Baker (Bread and Flour) ... ..	0	4	1½
Dairy ... ..	0	4	1
rocer (including Bacon, Cheese, Butter, and Cooking Eggs) ... ..	0	9	10½
Greengrocer (including Fruit)... ..	0	2	10
Fowl and Rabbit ... ..	0	2	9
Fresh Butter ... ..	0	2	3
Fresh Eggs ... ..	0	2	0
Tea ... ..	0	2	9
	<hr/>		
	£2	19	0

“*Housekeeping*,” by Mrs. Haweis.

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## BACHELOR HOUSEKEEPING.

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I HAVE been asked to add a chapter on Bachelor Housekeeping. Some young men say they have chops and beefsteak, alternately, for a whole year, not knowing what to suggest. There are men who will ridicule the idea of living on ten or twelve shillings a week. These pages are not for them. Unfortunately there are only too many who cannot afford even this very moderate sum.

4

The other day I heard of the son of a well-known poet, who, through no fault of his own, lost everything, and whose health prevented his working. He had only £50 a year to live upon, for lodgings, dress, washing, food, &c.; and he did not neglect hospitality! Only recently I heard of a man (not quite a gentleman by birth) who lived on ten shillings a week, including lodgings. He has now several thousands a year. I have also heard of two men of good family who lived together in London, they had only sixteen shillings a week each for *everything*, and had previously been very well off, and accustomed to a *very* different ménage. Nasmyth (inventor of the steam hammer) tells us how he bought the materials for cooking on his way home, after a hard day's work in Birmingham. He peeled the potatoes, cut up the vegetables before he started at 3 a.m. and placed them in a pan *without any water*, closely covered with a lid, and which he placed in another pan

containing water, to stew slowly over a lamp burning a halfpenny-worth of oil per day, and always found an appetising dinner ready if he came home any time between twelve and four o'clock. (Nasmyth made the two pans himself.) I have known working people follow this plan, and put  $\frac{1}{4}$  lb. of shin of beef, 1 carrot, 1 turnip, 1 onion,  $\frac{1}{2}$  lb. of potatoes into a basin covered with a lid, the rim of which fitted into a saucepan containing boiling water, and find it was delicious and "equal to half a pound of the best steak."

If we read of Johnson and other great men, busy all day, by good management spending very little, landladies, with more time at their disposal, can do the same.

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**Expenses for Two Bachelors out all Day, 12/2  
per head; including Luncheon every Day, 14/3.**

	£	s.	d.
*3 4-lb. Loaves at 6d. ... ..	0	1	6
*1 lb. of Fresh Butter ... ..	0	1	6
$\frac{1}{4}$ lb. of Tea at 2/- ... ..	0	0	6
1 lb. of Sugar 3d., 1 pot of Jam 6d. ... ..	0	0	9
1-lb. jar of Keiller's Marmalade ... ..	0	0	5
1 tin of Sardines ... ..	0	0	10
$\frac{1}{4}$ lb. of Cooking Butter ... ..	0	0	4
$\frac{1}{4}$ lb. of Lard 2d., Pepper, Mustard, Salt 2 $\frac{1}{2}$ d. ... ..	0	0	4 $\frac{1}{2}$
1 lb. of Cooking Brown Sugar ... ..	0	0	2 $\frac{1}{2}$
2 lbs. of Flour ... ..	0	0	4
	£0	6	9

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\* Those who do not take sandwiches for luncheon, and are away until dinner, will only use two 4-lb. loaves and  $\frac{1}{2}$  lb. of fresh butter.

## SUNDAY.

## Breakfast.

	£	s.	d.
Tea, Toast, Eggs 2d., Sardines ...	0	0	2
Marmalade, Milk $\frac{1}{2}$ d. ...	0	0	0 $\frac{1}{2}$

## Dinner.

5 lbs. of Roast Beef at 9d. ...	0	3	9
Cabbage 1d., Potatoes 1d. ...	0	0	2
2 lbs. of Gooseberries for Tart and Pasties ...	0	0	6
$\frac{1}{4}$ lb. of Cheese ...	0	0	2

## Tea.

Cream ...	0	0	1
Marmalade, 2 Muffins 2d. ...	0	0	2

## Supper.

Cold Beef, Potatoes $\frac{1}{2}$ d. ...	0	0	0 $\frac{1}{2}$
Cold Tart ...			

## MONDAY.

## Breakfast.

Marmalade, $\frac{1}{4}$ lb. of Bacon ...	0	0	2
Sardines, Toast, Tea, Milk $\frac{1}{2}$ d., Eggs 2d. ...	0	0	2 $\frac{1}{2}$

## Luncheon.

Ham Sandwiches— $\frac{1}{2}$ lb. of Ham 3 $\frac{1}{2}$ d., Goose- berry Puff ...	0	0	3 $\frac{1}{2}$
2 glasses of Milk ...	0	0	3

## Dinner.

Carrot Soup (from beef bones), carrots ...	0	0	2
Shepherd's Pie (from cold beef), potatoes 1d. ...	0	0	1
Toasted Cheese... ...	0	0	2
Coffee 1d., Hot Milk ...	0	0	

Brought forward ...

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£0 13 3

## T U E S D A Y .

## Breakfast.

	£	s.	d.
$\frac{1}{2}$ lb. Cold Boiled Ham... ..	0	0	$3\frac{1}{2}$
2 Eggs 2d., Marmalade, Sardines, Tea, Toast, Milk $\frac{1}{2}$ d. ... ..	0	0	$2\frac{1}{2}$

## Luncheon.

Sandwiches, $\frac{1}{2}$ lb. of Ham ... ..	0	0	$3\frac{1}{2}$
Jam Pasties, 2 glasses of Milk at a Shop ...	0	0	3

## Dinner.

2 Fresh Herrings ... ..	0	0	2
$1\frac{1}{2}$ lbs. of Beefsteak on the gridiron ... ..	0	1	$1\frac{1}{2}$
Peas 3d., $\frac{1}{4}$ lb. of Chip Potatoes $\frac{1}{2}$ d. ... ..	0	0	$3\frac{1}{2}$
1 lb. of Currants for a Tart 4d., $\frac{1}{4}$ lb. for Pasties 1d.... ..	0	0	5
Coffee 1d., Hot Milk ... ..	0	0	1

## W E D N E S D A Y .

## Breakfast.

$\frac{1}{4}$ lb. of Bacon 2d., 2 Fresh Eggs 2d.... ..	0	0	4
Tea, Toast, Marmalade, Milk $\frac{1}{2}$ d. ... ..	0	0	$0\frac{1}{2}$

## Luncheon.

Egg Sandwiches (3 eggs) ... ..	0	0	3
Red Currant Pasties, 2 glasses of Milk ...	0	0	3

## Dinner.

Carrot Soup from previous day ... ..			
1 Roasted Rabbit ... ..	0	1	3
Peas 3d., 1 lb. of New Potatoes 1d. ... ..	0	0	4
Sardines on Toast ... ..			
Coffee 1d., Hot Milk ... ..	0	0	1
Brought forward ... ..	0	13	3

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£0 18 11



## THURSDAY.

## Breakfast.

	£	s.	d.
2 Poached Eggs 2d., Milk $\frac{1}{2}$ d., $\frac{1}{4}$ lb. of Bacon 2d.	0	0	4 $\frac{1}{2}$
Tea, Toast, Jam, and Marmalade ... ..			

## Luncheon.

Ham Sandwiches, $\frac{1}{2}$ lb. of Ham ... ..	0	0	3 $\frac{1}{2}$
2 glasses of Milk at a shop ... ..	0	0	3
2 Jam Pasties ... ..			

## Dinner.

5 lbs. of Roast Mutton at 9d. ... ..	0	3	9
$\frac{1}{2}$ pot of Jelly ... ..	0	0	2
1 lb. of Baked Potatoes $\frac{1}{2}$ d., $\frac{1}{2}$ lb. of French Beans 3d. ... ..	0	0	3 $\frac{1}{2}$
Pancakes ... ..	0	0	3
Cheese ... ..	0	0	2
Coffee 1d., Hot Milk ... ..	0	0	1

## FRIDAY.

## Breakfast.

$\frac{1}{4}$ lb. of Frizzled Bacon 2d., Milk $\frac{1}{2}$ d. ... ..	0	0	2 $\frac{1}{2}$
Tea, Toast, Marmalade, 2 Eggs ... ..	0	0	2

## Luncheon.

Egg Sandwiches ... ..	0	0	3
Coffee-pot of Coffee (at a Creamery) ... ..	0	0	3
2 Rolls and Butter ... ..	0	0	4

## Dinner.

Pea Soup from Mutton Bones ... ..	0	0	2
Cold Mutton. ... ..			
Peas 3d., 1 lb. of New Potatoes 1d. ... ..	0	0	4
Toasted Cheese... ..	0	0	2
Coffee 1d., Hot Milk ... ..	0	0	1

Brought forward ... 0 18 11

## S A T U R D A Y .

## Breakfast.

	£	s.	d.
$\frac{1}{2}$ lb. of Boiled Ham ... ..	0	0	$3\frac{1}{2}$
Tea, Toast, Marmalade, Milk $\frac{1}{2}$ d. ... ..	0	0	$0\frac{1}{2}$

## Luncheon.

Hashed Mutton... ..			
$\frac{1}{4}$ lb. of Cheese ... ..	0	0	2

## Tea.

Tea, Hot Muffin 1d., Bread and Butter, Cream 1d. ... ..	0	0	2
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## Dinner.

Pea Soup from day before ... ..			
$1\frac{1}{4}$ lbs. of Chops at 9d.... ..	0	0	$11\frac{1}{2}$
Omelette ... ..	0	0	3
Coffee 1d., milk... ..	0	0	1

Brought forward ...	1	6	6
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Total ...	1	8	$5\frac{1}{2}$
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If luncheon on 5 days be omitted deduct ...	0	4	2
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£1	4	$3\frac{1}{2}$
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# Housekeeping for Two Bachelors (luncheon at home), 13/6 per head.

	£	s.	d.
1 lb. of Fresh Butter ... ..	0	1	6
$\frac{1}{2}$ lb. of Tea 11d., 1 lb. of Sugar 3d. ... ..	0	1	1
1 lb. Cooking Sugar 2 $\frac{1}{2}$ d. ... ..	0	0	2 $\frac{1}{2}$
Mustard, Salt, and Pepper ... ..	0	0	2
Three 4-lb. Loaves 1/6, 1 pot Marmalade 5d..	0	1	11
2-lb. jar of Jam 7d., 1 lb. Flour 2d. ... ..	0	0	9
Harvey and Worcester Sauce ... ..	0	0	2
Baking Powder $\frac{1}{2}$ d., Buttermilk for Scones $\frac{1}{2}$ d.	0	0	1
$\frac{1}{4}$ lb. Lard 2d., $\frac{1}{2}$ lb. Cooking Butter 7 $\frac{1}{2}$ d. ...	0	0	9 $\frac{1}{2}$
$\frac{1}{2}$ lb. of Milk Biscuits ... ..	0	0	3
	<hr/>		
	0	6	11

## SUNDAY.

### Breakfast.

	£	s.	d.
Tea, Toast, Butter, Eggs 2d., $\frac{1}{4}$ lb. of Bacon 2d.	0	0	4
Cream from 1 pint of Milk ... ..	0	0	1 $\frac{1}{2}$

### Dinner.

5 lbs. of Fillet of Veal at 9d., Bacon 2d. ...	0	3	11
1 $\frac{1}{2}$ lbs. of Potatoes 1d., Cauliflower 3d. ...	0	0	4
Apples for a Tart 2d., Cream 1d. ... ..	0	0	4

### Tea.

Tea, Cream from 1 pint of Milk ... ..	0	0	1 $\frac{1}{2}$
Toast ... ..			

### Supper.

2 Chops 6d., 1 lb. of Roast Potatoes $\frac{1}{2}$ d. ...	0	0	6 $\frac{1}{2}$
Rice Pudding from Skim Milk ... ..	0	0	0 $\frac{1}{4}$
	<hr/>		
	£0	12	7 $\frac{3}{4}$

## M O N D A Y .

**Breakfast.**

	£	s.	d.
Finnan Haddock ... ..	0	0	3
Marmalade, Dry Toast, Cream from pint of Milk ... ..	0	0	1½

**Luncheon.**

¼ lb. of Liver 2d., ¼ lb. of Bacon 2d. ...	0	0	4
1 lb. of Potatoes ½d., Cheese 2d. ...	0	0	2½

**Tea.**

Buttered Toast, Tea Cake, Cream ...			
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**Dinner.**

2 Fresh Herrings ... ..			
Minced Veal, ¼ lb. of Bacon 2d. ..	0	0	2
Cold Apple Tart ... ..	0	0	2
Coffee 1d., Hot Milk ... ..	0	0	1

## T U E S D A Y .

**Breakfast.**

¼ lb. of Bacon 2d., Marmalade, Toast, Tea, Cream from 1 pint of Milk ... ..	0	0	2
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**Luncheon.**

Veal Rissoles, Rice Pudding, Skim Milk ...	0	0	1½
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**Tea.**

Bread and Butter, Tea Cake, Cream from 1 pint of Milk ... ..	0	0	1½
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**Dinner.**

Turnip Soup from Veal Bones ... ..	0	0	2
1 lb. of Mutton Chops ... ..	0	0	9
Omelette... ..	0	0	3
Cheese ... ..	0	0	2
Coffee 1d., Milk... ..	0	0	1

Brought forward ... 0 12 7¾

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£0 15 9¾

## WEDNESDAY.

## Breakfast.

	£	s.	d.
Bloaters 2d., Cream from 1 pint of Milk $1\frac{1}{2}$ d.	0	0	$3\frac{1}{2}$
Tea, Toast, Marmalade, Scones ... ..			

## Luncheon.

Cold Veal Pie, Roast Potatoes $\frac{1}{2}$ d. ... ..	0	0	$0\frac{1}{2}$
$\frac{1}{4}$ lb. of Cheese (toasted) ... ..	0	0	2

## Tea.

Tea, Cream from 1 pint of Milk $1\frac{1}{2}$ d., Muffin 1d.	0	0	$2\frac{1}{2}$
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## Dinner.

Mulligatawny Soup ... ..	0	0	2
1 lb. of Beefsteak (Stewed) 9d., Vegetables 2d.	0	0	11
Cheese Savouries ... ..	0	0	4
Biscuits $\frac{1}{2}$ d., Anchovy Toast 1d. ... ..	0	0	$1\frac{1}{2}$
Potatoes $\frac{1}{2}$ d., Greens 1d. ... ..	0	0	$1\frac{1}{2}$
1 oz. of Coffee ... ..	0	0	1

## THURSDAY.

## Breakfast.

$\frac{1}{4}$ lb. of Bacon 2d., 2 Eggs 2d. ... ..	0	0	4
Toast, Tea, Marmalade, Cream from 1 pint of Milk $1\frac{1}{2}$ d. ... ..	0	0	$1\frac{1}{4}$

## Luncheon.

4 Eggs (Poached) 4d., Cocoa 1d. ... ..	0	0	5
Jam Tartlets ... ..			

## Tea.

Tea, Buttered Toast, Cream from 1 pint of Milk ... ..	0	0	$1\frac{1}{2}$
Brought forward ... ..	0	15	$9\frac{3}{4}$
	£0	19	$3\frac{1}{4}$

## Dinner.

£ s. d.

Mulligatawny Soup, from previous day	...	...	...	...			
1½ lbs. of Neck of Mutton 1/1½, Haricot							
Vegetables 2d.	...	...	...	...	0	1	3½
1 lb. of Potatoes	...	...	...	...	0	0	0½
Rice Pudding with Skim Milk	...	...	...	...	0	0	0¼
Canapés of Sardines	...	...	...	...	0	0	1½
Cheese and Butter	...	...	...	...	0	0	1
1 oz. of Coffee	...	...	...	...	0	0	1

## F R I D A Y.

## Breakfast.

¼ lb. of Ham (Broiled)...	...	...	...	0	0	2
2 Boiled Eggs 2d., Cream from 1 pint of						
Milk 1½d., Marmalade	...	...	...	0	0	3½

## Luncheon.

1 lb. of Beefsteak (Broiled)	...	...	...	0	0	9
1 lb. of Potatoes	...	...	...	0	0	0½
Cold Rice Pudding	...	...	...	0	0	1

## Tea.

Cream from 1 pint of Milk 1½d., Muffin 1d....	0	0	2½
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## Dinner.

Pea Soup	...	...	...	...	0	0	2
Roast Rabbit 1/2, 1 lb. of Potatoes ½d.	...	...	...	...	0	1	2½
Pancakes 2¾d., Lemon 1d.	...	...	...	...	0	0	3¾
1 oz. of Coffee	...	...	...	...	0	0	1
Brought forward	...	...	...	...	0	19	3¼
					£1	4	2¾

## SATURDAY.

## Breakfast.

	£	s.	d.
$\frac{1}{2}$ lb. of Devilled Ham ... ..	0	0	4
Toast, Tea, Marmalade, Cream from 1 pint of Milk $1\frac{1}{2}$ d. ... ..	0	0	$1\frac{1}{2}$

## Luncheon.

Curried Cod (1 lb. Cod 6d.), Curry Powder 1d.	0	0	7
Apple Charlotte (1 lb. of Apples $2\frac{1}{2}$ d.), Lemon 1d. ... ..	0	0	$3\frac{1}{2}$

## Tea.

Cream from 1 pint of Milk ... ..	0	0	$1\frac{1}{2}$
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## Dinner.

Pea Soup, from the previous day ... ..			
1 lb. of Veal Cutlets 9d., $\frac{1}{4}$ lb. of Bacon 2d....	0	0	11
Cherry Tart (1 lb. Cherries) ... ..	0	0	4
Cheese and Butter ... ..			
1 oz. of Coffee ... ..	0	0	1
Brought forward ... ..	1	4	$2\frac{3}{4}$
	<hr/>		
	£1	7	$0\frac{3}{4}$

If milk instead of cream is used at breakfast and tea,  $1/3\frac{1}{2}$  will be saved. Half a pint of milk each day is enough for two.

## Mrs. Haweis' Maximum Allowance for Five.

Hot Breakfast, late Dinner, Luncheon, and Occasional Visitors.

## MONTH'S TYPICAL ACCOUNT OF THE ABOVE.

Butcher.				Baker and Cakes.				Dairy.				Grocer, Oil, Flour.			
£	s.	d.		s.	d.			s.	d.			£	s.	d.	
1	0	0	.....	2	7	.....		1	11 $\frac{3}{4}$	.....		0	11	6	
0	16	3	.....	2	6	.....		2	7	.....		1	4	3	
0	18	0	.....	1	9	.....		2	2	.....		0	7	6	
0	14	3 $\frac{1}{2}$	.....	2	3	.....		2	0	.....		0	10	0	
<hr/>				<hr/>				<hr/>				<hr/>			
£3	8	6 $\frac{1}{2}$	.....	9	1			8	8 $\frac{3}{4}$			£2	13	3	
Greengrocer.				Fish and Poultry.				Butter, Cheese, Eggs, Cream, Bacon.							
£	s.	d.		s.	d.			£	s.	d.					
0	8	0	.....	2	11	.....		0	6	1					
0	6	0	.....	2	6	.....		0	4	5					
0	6	6 $\frac{1}{2}$	.....	7	0	.....		0	4	9					
0	4	2 $\frac{1}{2}$	.....	2	3	.....		0	5	9					
<hr/>				<hr/>				<hr/>							
£1	4	9		14	8			£1	1	0					
Total...				...	...	...		£10	0	0					

\*Mrs. Haweis goes on to say: Many could make the above enough for double the number, and all who wish to economise may easily halve the fruiterer's bill, cut off the cream and poultry, and deduct 2s. from the butcher's bill.

\* Mrs. Haweis on Housekeeping.

See page 54 for the Author's estimate of Quantities.



## “Cooking for Profit” Quantities.\*

AVERAGE QUANTITY OF FOOD PER DAY, 3 lbs.  $1\frac{1}{2}$  ozs.

AVERAGE BREAKFAST, 17 ozs.—2 ozs. fruit or oatmeal, 2 ozs. beefsteak or mutton chop, 1 oz. ham or bacon, 2 eggs, 2 ozs. potatoes, 3 ozs. roll or toast, 1 oz. sugar.

AVERAGE DINNER, 22 ozs.—Half plate of soup with toast, 4 ozs. fish with potatoes or bread, 3 ozs. thin sliced roast beef,  $1\frac{1}{2}$  ozs. entrée of stuffed chicken or veal,  $2\frac{1}{2}$  ozs. vegetables, 6 ozs. pastry, 3 ozs. bread and butter, 2 ozs. fruit.

AVERAGE SUPPER, 13 ozs.—2 ozs. fruit, 2 ozs. hot or cold meat, 3 ozs. roll and muffin, 3 ozs. baked potatoes, 1 oz. butter, 1 oz. sugar, 1 oz. cake, pint of tea, coffee, or milk.

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## STORE ROOM FOR A MONTH.

I have been asked to give quantities for things generally wanted every month in a storeroom. Many of the extras mentioned on the previous pages will, of course, be wanted only occasionally. The following are the quantities likely to be wanted each month, but many things are better and cheaper bought in larger quantities. For instance: Oil by the gallon, candles by the dozen pounds, tapers in a box, sugar and tea by the dozen pounds, jam in 7-lb. jars, baking powder by the dozen packets, wood by the 100 bundles, potatoes and flour by the sack.

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\* “Cooking for Profit.” Jessop Whitehead, Chicago. Published at 16s.

Average Quantities wanted for One Month for  
8 People and 4 Servants.

	£	s.	d.
5 lbs. Tea at 1/6* ... ..	0	6	0
4 lbs. Tea at 1/6 for servants ... ..	0	7	6
20 lbs. of Lump Sugar, 2/9 per doz. ... ..	0	4	7
4 lbs. of Sugar for servants at 2 $\frac{3}{4}$ d. ... ..	0	0	11
2 lb. Castor Sugar 6d., 4 lbs. moist sugar 8d.	0	1	2
1 lb. Coffee 1/6, 7 lbs. flour 10 $\frac{1}{2}$ d., 3 lbs do. 6d.	0	2	10 $\frac{1}{2}$
4 pots of Marmalade 1/6, 4 lbs. of Jam 1/2 ...	0	2	8
6 packets Blacklead 5d., 6 Baking Powder 3 $\frac{1}{2}$ d.	0	0	8 $\frac{1}{2}$
1 bottle Mushroom Ketchup 7d., 1 Harvey Sauce 8 $\frac{1}{2}$ d., small bottle Fish Sauce 4 $\frac{1}{2}$ d..	0	1	8
1 lb. of Currants 3 $\frac{1}{2}$ d., 1 lb. Raisins 4 $\frac{1}{2}$ d. ...	0	0	8
1 packet Wax Tapers 4 $\frac{1}{2}$ d., 2lbs. Treacle 8d...	0	1	0 $\frac{1}{2}$
4 Essences 1/2, 1 bottle Knife Powder 4 $\frac{1}{2}$ d....	0	1	6 $\frac{1}{2}$
2 ozs. of Curry Powder 2d., $\frac{1}{2}$ bottle (1/6 size) of Blacking 4 $\frac{1}{2}$ d. ... ..	0	0	6 $\frac{1}{2}$
3 $\frac{1}{2}$ gallons of Crystal Oil 1/3, 2 lbs. Rice 4d.	0	1	7
1 lb. of Patna Rice for curry 4 $\frac{1}{2}$ d., 1 lb. Arrow- root 4 $\frac{1}{2}$ d., 2lbs. Tapioca 6d., Matches 1/1	0	2	4
4 ozs. Mixed Candied Peel 2 $\frac{1}{2}$ d., Spices 6d.	0	0	8 $\frac{1}{2}$
3 lbs. of best Candles 1/10 $\frac{1}{2}$ , $\frac{1}{4}$ lb. of Leaf Gelatine 5 $\frac{1}{4}$ d. ... ..	0	2	3 $\frac{3}{4}$
3 lbs. of common Candles 1/1 $\frac{1}{2}$ , 6 Hearth- stones 4d. ... ..	0	1	5 $\frac{1}{2}$
7 lbs. Kitchen Soda 3 $\frac{1}{2}$ d., $\frac{1}{4}$ lb. of Mustard 3 $\frac{1}{2}$ d.	0	0	7
2 lbs. Split Peas 2 $\frac{1}{2}$ d., 3 lbs. Scrubbing Soap 7 $\frac{1}{2}$ d.	0	0	10
3 lbs. Soft Soap 9d., "Monkey" Soap 6d. ...	0	1	3

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\* Price 1s. 10d. per lb., but 1s. 6d. if 12 lbs are bought for cash.

## Prices of Fruit sent in Parcels from Hull.

	£	s.	d.
"William" Pears—48 for ... ..	0	2	9
"Duchess" Pears—box for ... ..	0	5	0
Apricots—box of 28 ... .. 1/4 to	0	1	6
Egg Plums—14 lbs. for... ..	0	2	0
Blackberries—14 lbs. for ... ..	0	2	6
Basket of Peas—30 lbs. ... ..	0	1	9
Nuts—14 lbs. (from Holland and Germany)	0	2	6
Walnuts—bag of (11 stone or 208 lbs.) for ...	1	8	0
Good Baking Apples—per cwt. (not 1½d. a lb.)	0	11	6
Currants—18 lbs. (not 1½d. a lb.) ... ..	0	2	6
Bilberries—18 lbs. ... .. 1/6 to	0	2	6
Black Currants—18 lbs. (2¾d. per lb.) ...	0	4	0
Oranges (from Liverpool)—420, or 2/9 per 100	0	11	0

Apples are from Germany, France, Denmark, and Hamburg; the last are the best. Plum jam and blackberry jam may be made for 2½d. and 2¾d. per pot (including sugar), currants 2d. per pot, black currants 3½d. per pot, and marmalade for 1¼d. per pot. I have, however, given bought jam in my Housekeeping estimates.

Extras to have in the Storeroom always, in case of additions to ordinary Luncheon, Dinner, or Breakfast being wanted.

	£	s.	d.
Mock Turtle Soup, 2-lb. tin (Crosse and Blackwell) ... ..	0	1	5
Palestine Soup, 2-lb. tin ... ..	0	1	1
Mulligatawny Soup, 2-lb. tin ... ..	0	1	5
Green Pea Soup, 2-lb. tin ... ..	0	1	1
Vegetable Soup, 2-lb. tin ... ..	0	1	1
2 tins of American Oysters at 10½d. (for sauce or scalloped oysters) ... ..	0	1	9
4 jars of home-made Mincemeat (page 162) ...			
4 jars of home-made Cheesecakes (page 162)...			
50 pots of home-made Jam and Marmalade...			
2 Tongues, best brand, at 2/9... ..	0	5	6
2 tins of Corned Beef ... ..	0	1	6
2lb. jar of bought Apricot Jam ... ..	0	0	11
2lb. jar of Pineapple ... ..	0	1	3
12 pots of Red Currant Jelly at 4d. ... ..	0	4	0
1 tin of original Bath Oliver Biscuits... ..	0	2	0
1 box of "Mackie's" Scotch Shortbread ... ..	0	2	4
Orange Jelly (1/6 bottle) ... ..	0	1	2
1 tin Pears in Syrup ... ..	0	0	10
1 tin Pineapple in slices in Syrup ... ..	0	0	10½
1 tin Apricots ditto ... ..	0	1	2
1 tin Peaches ... ..	0	1	5
3-lb. jar of Preserved Ginger ... ..	0	1	9
1 lb. of Crystallised Ginger ... ..	0	1	4
½ lb. of Crystallised Apricots ... ..	0	0	10
1 lb. of Finger Gingerbread ... ..	0	0	10

	£	s.	d.
2 lbs. of Cheese Biscuits ... ..	0	0	10
1 lb. of Cocoanut Biscuits ... ..	0	1	4½
1 Genoa Cake ... ..	0	0	10½
1 bottle of Mayonnaise Sauce... ..	0	0	11
1 large box of Sardines... ..	0	0	10
1 bottle of Harvey Sauce (4/- size) ... ..	0	2	8
1 bottle of Mushroom Ketchup (2/6 size) ... ..	0	1	6
1 bottle of Tomato Sauce (2/- size) ... ..	0	1	4
2 tins of Lobster 1/6, 2 of best Salmon 1/6... ..	0	3	0
1 box of Macaroni (4 lbs.) ... ..	0	1	11½
1 pint tin of Mushrooms ... ..	0	0	6½
½-lb. tin of finest Mustard ... ..	0	0	8½
2 lbs. of Prunes 8d., 2 lbs. of Sultanas 10d....	0	1	6
1/6 pot of Anchovy Paste ... ..	0	1	3
1/4 pot of Bloater Paste ... ..	0	1	0
1/6 bottle of Bengal Chutnee ... ..	0	0	11
4 lbs. of Rice at 3d. ... ..	0	1	0
7 lbs. of Rice 1/-, 4 lbs. of fine Currants 1/4... ..	0	2	4
Refined Table Salt ... ..	0	0	5½
1 lb. of Sago 3d., ¼ lb. Cream of Tartar 4½d.	0	0	7½
2 lbs. of Tapioca ... ..	0	0	6
12 lbs. of Tea at 1/10 (for ready money) ... ..	1	0	0
12 lbs. of Lump Sugar... ..	0	2	6
12 lbs. of raw Cane Sugar ... ..	0	2	0
12 lbs. of fine Brown Demerara ... ..	0	2	6
1 lb. of Cornflour at 6d. ... ..	0	0	4½
1 tin of Van Houten's Cocoa at 1/- ... ..	0	0	9
Bottle of Celery Seed ... ..	0	0	5
Bottle of Grated Parmesan Cheese ... ..	0	0	8½
2 lbs. of Coffee at 1/8 ... ..	0	3	4
4 sixpenny packets of Gelatine ... ..	0	1	2

2 lbs. of fat at 4d. per lb., clarified, enough for frying for six weeks.

12 slices of bacon in 1 lb.

1 lb. of bacon for 8 people (with other things for breakfast).

1 lb. of ham for 8 people.

1 lb. of fish for 8 people.

1½ lbs. of beefsteak for 8 people (1 lb. net).

4 lbs. of meat=4 lbs. stewed.

4 lbs. of meat=3 lbs. 2 ozs. baked.

4 lbs. of meat=2 lbs. 15 ozs. boiled.

4 lbs. of meat=2 lbs. 10½ ozs. roasted.

8 plates of meat for dinner to 1½ lbs. (if several courses)

5 quarts of soup for 25.

2 lbs. of meat (net) for entrées for 50.

2 lbs. of trout and 5 quarts of soup for 25, or 3 lbs. of trout and 4 quarts of soup for 25.

1 lb. of fish for codfish balls for 8.

1 quart of ice cream for 10 or 12.

28 teaspoonfuls of tea to  $\frac{1}{4}$  lb.

32 lumps of sugar to  $\frac{1}{4}$  lb.

4 ozs. of coffee for 2 quarts.

10 eggs to every lb., 2 eggs 3 ozs.

Cherries and gooseberries, 2 quarts for 26.

Bottle of claret, 12 glasses.

1 lb. of flour for 3 tarts.

3 lbs. of meat roasted=2 lbs (net).

### Servant's Allowance per Week.

$\frac{1}{4}$  lb. of tea,  $\frac{1}{2}$  lb. of sugar,  $\frac{1}{2}$  butter,  $\frac{1}{4}$  lb. of cheese,  
1 lb. of bacon,  $\frac{3}{4}$  lb. of soap, 1 candle, 1 box of matches.

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### Light and Fuel.

$\frac{1}{2}$  pint of oil daily for duplex lamp in winter.

$\frac{1}{4}$  pint of oil daily for duplex lamp in summer.

2 small single wick lamps, 7/- per year=2 gas jets, £2 per year.

$\frac{1}{2}$  bundle of wood to each fire at 3/1 to 3/4 per 100 bundles.

3 bedroom fires, 3 fires all day, drawing-room at 12, 9½ tons of coal and 2 chaldrons of coke per year; 1 ton for the summer.

10 cwt. for nine fires all day per week, with 250 coal-dust blocks.\*

18 or 19 tons of coal and 3 or 4 chaldrons of coke for 7 fires all day and 3 lit only in the evening per year; 1 ton for 3 months in the summer.—*Mrs. Hareis on House-keeping.*

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\* This is the quantity used in lodging three sets of gentlepeople for six sitting-rooms all day, kitchen, and two laundry fires.

# COOKING FOR PROFIT

## AT CHICAGO.

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HERE is the experience of a man cooking for a profit thousands of meals a day. He says: "Does someone exclaim, 'What! four pounds of beef for twenty-five people's dinner? Two pounds of beef for an *entrée* for fifty? Why that is not enough for my family!' Nevertheless these little bills of fare are stubborn *facts*—truthful records." In his book he tells us his prices charged for each meal, also the exact cost. On page 121, we have

**Dinner for 17 people at  $9\frac{1}{2}$  cents, or  $4\frac{1}{2}$ d. per head.**

	Cents.	about	s.	d.
3 quarts of Potato Cream Soup...	10	=	0	5
Boiled Pickerel ... ..	30	=	1	3
*5 lbs. Roast Loin of Mutton ...	55	=	2	$3\frac{1}{2}$
3 lbs. of Potatoes, steamed and browned ... ..	3	=	0	$1\frac{1}{2}$
1 can of Tomatoes, stewed ...	15	=	0	$7\frac{1}{2}$
Bread Custard Pudding, with sauce ...	9	=	0	$4\frac{1}{2}$
2 Cherry Pies (1 can) 14c., crust 4c. ...	18	=	0	9
Milk, Coffee, Tea, Butter, Bread ...	20	=	0	10
	<hr/>		<hr/>	<hr/>
	\$1.60	=	6	8

\* Enough cold for supper.



# A Dinner for 32 at 14 cents (7d.) per head.

(From "Cooking for Profit," published in Chicago.)

	Cents.	about	s.	d.
4 quarts of Mulligatawny Soup ...	32	=	1	4
2 lbs. of Sheep's Head ...	44	=	1	10
1 lb. of Beef Steak... ..	15	=	0	7½
2 lbs. Beef <i>à la mode</i> ...	33	=	1	4½
Veal Pie (1½ lbs. veal 18c., crust 8c.) ...	26	=	1	1
1 lb. of Sweetbread (12 orders) ...	25	=	1	0½
Sauces, Bread for frying, &c. ...	45	=	1	10½
Indian Pudding ... ..	20	=	0	10
2 Pies (Blackberry and Apple) ...	20	=	0	10
Green Peas 10c., Cabbage 4c., Beans 2c., Corn and Rice 15c. ...	31	=	1	3½
2 quarts Pine Apple Ice ...	50	=	2	1
Cake ... ..	15	=	0	7½
Nuts, Raisins, Cheese, Pickles, and Condiments ... ..	32	=	1	4
Milk, Cream, and Buttermilk ...	38	=	1	7
Coffee, and Bread and Butter ...	24	=	1	0
	<hr/> \$4.50		<hr/> 18	<hr/> 9

[A dollar is about 4/2, hence the difference in the total; a cent not being quite ½d.]

The cost is a little less than prices given by the author in this book, making a difference of 2/0½, or 7¾d. per head.

Supper for 69, taking the chance of more or less. Charged 50 cents per head, or  $2/0\frac{1}{2}$ . Cost, 8d. per head.

	s.	c.	about	£	s.	d.
5 dishes (4 lbs.) of thin-sliced Ham	60	=		0	2	6
Corned Tongue, 5 dishes, thin-sliced	60	=		0	2	6
6 loaves of Bread (10 plates bread and butter) ... ..	25	=		0	1	$0\frac{1}{2}$
Deville'd Ham for Sandwiches ... ..	25	=		0	1	$0\frac{1}{2}$
4 lbs. Butter, at 25 cents ... ..	1.00	=		0	4	1
1 quart of Pickles (10 plates) ... ..	10	=		0	0	5
60 Cream Rolls (10 plates) ... ..	50	=		0	2	1
72 Coffee Cakes (10 plates) 90 cents,						
72 Lemon Tartlets (15 plates)						
90 cents ... ..	1.80	=		0	7	5
4 Angel Food Cakes ... ..	70	=		0	2	11
4 large Sponge Cakes ... ..	80	=		0	3	4
5 bowls of Strawberries (10 quarts)	1.20	=		0	5	0
5 quarts of Ice Cream, Sugar, &c. ...	1.60	=		0	6	7
3 doz. Lemons for Lemonade 75 cents, 4 lbs. of Sugar 35 cents...	1.20	=		0	4	11
2 quarts of Cream .. ..	50	=		0	2	$0\frac{1}{2}$
2 bs. of Powdered Sugar 18 cents,						
$\frac{1}{2}$ lb. of Coffee 20 cents ... ..	38	=		0	1	7
	<hr/>			<hr/>		
	\$11.48	=		£2	7	$5\frac{1}{2}$
Profit ... ..	23.2	=		4	13	6
	<hr/>			<hr/>		
	\$34.50	=		£7	0	$11\frac{1}{2}$

## Supper for 14 at 6 cents, or 3d. per head.

			Cents, about	s.	d.
$\frac{1}{2}$ lb. of Thin Sliced Ham	...	...	10	=	0 5
1 lb. Fried Salt Pork	...	...	10	=	0 5
4 lbs. of Fried Potatoes...	...	...	4	=	0 2
1 3-lb. can of Tomatoes (seasoned)	...	...	14	=	0 7
Bread and Butter	...	...	11	=	0 5 $\frac{1}{2}$
Coffee, Tea, Milk, and Sugar	...	...	10	=	0 5
2 quarts of Baked Custard	...	...	21	=	0 10 $\frac{1}{2}$
			80		3 4

If charged 18 cents or 9d., profit 6/7.

Breakfast for 15 at 9 cents, or 4 $\frac{1}{2}$ d. per head.

			Cents, about	s.	d.
1 lb. of Minced Ham on Toast...	...	...	20	=	0 10
$\frac{1}{2}$ lb. of Cold Ham	...	...	10	=	0 5
16 Poached Eggs...	...	...	21	=	0 10 $\frac{1}{2}$
Potatoes Baked in Milk...	...	...	13	=	0 6 $\frac{1}{2}$
40 large Biscuits	...	...	72	=	3 0
Butter 15c., Bread 3c., Cream 10c.	...	...	28	=	1 2
Milk 6c., Coffee and Tea 4c.	...	...	10	=	0 5
			\$1.74		7 3

Dinner for 15 at  $8\frac{1}{3}$  cents, or 4d. per head.

				Cents, about	S.	d.
Stewed Beefsteak	...	.	...	20	=	0 10
Mashed Potatoes...	...	...	...	7	=	0 $3\frac{1}{2}$
Green Peas	...	...	...	15	=	0 $7\frac{1}{2}$
1 2-lb. can of Corn	...	...	...	15	=	0 $7\frac{1}{2}$
Bread and Custard Pudding	...		...	16	=	0 8
3 large covered Rhubarb Pasties	...		...	30	=	1 3
4 quarts of Milk	...	...	...	12	=	0 6
Coffee and Tea	...	...	...	5	=	0 $2\frac{1}{2}$
Bread and Biscuits	...	...	...	5	=	0 $2\frac{1}{2}$
				<hr/>		
				\$1.25	=	5 $2\frac{1}{2}$

Dinner for 21 People at 9 cents, or  $4\frac{1}{2}$ d. per head.

				Cents, about	S.	d.
$4\frac{1}{2}$ lbs. of Roast Mutton	...	...	...	45	=	1 $10\frac{1}{2}$
Sweetbreads 30c., Butter 5c.	...	...	...	35	=	1 $5\frac{1}{2}$
Green Peas for Sweetbreads	...	...	...	20	=	0 10
1 can of Tomatoes	...	...	...	15	=	0 $7\frac{1}{2}$
Mashed Potatoes...	...	...	...	6	=	0 3
3 large Rhubarb Pies (for 18)	...	...	...	27	=	1 $1\frac{1}{2}$
3 pints of Cup Custard (for 18)...	...	...	...	15	=	0 $7\frac{1}{2}$
Milk and Cream 21c., Butter and						
Bread 12c.	...	...	...	33	=	1 $4\frac{1}{2}$
				<hr/>		
				\$1.86	=	8 2

Supper for 17 at  $5\frac{1}{2}$  cents, or 3d. per head.

	Cents.	about	s.	d.
Fried Calf Liver ... ..	10	=	0	5
Cold Roast Mutton (left from loin of mutton)				
Baked Potatoes (half left) ... ..	3	=	0	$1\frac{1}{2}$
Cake ... ..	14	=	0	7
French Rolls (30) ... ..	12	=	0	6
12 ozs. of Butter ... ..	18	=	0	9
3 quarts of Milk ... ..	19	=	0	$9\frac{1}{2}$
Cream, Coffee, and Tea ... ..	19	=	0	$9\frac{1}{2}$
	<u>\$0.95</u>		<u>3</u>	<u><math>11\frac{1}{2}</math></u>

## Supper for 25 at 8 cents, or 4d. per head.

	Cents.	English Prices, s. d.
4 lbs. of broiled Trout 30c., Butter 5c.	35 ...	4 0
1 lb. of broiled Steak (tender) ... ..	25 ...	1 0
1 lb. of Common Steak ... ..	16 ...	0 9
Butter and Gravy 5c., Eggs 14c. for 4...	9 ...	0 6
5 lbs. Baked Potatoes ... ..	5 ...	0 $2\frac{1}{2}$
35 French Rolls and 1 Loaf of Bread ...	19 ...	1 9
Rhubarb Sauce ... ..	10 ...	0 2
$1\frac{1}{2}$ lbs. of Cake 18c., Butter 15c. ...	33 ...	1 9
Milk and Cream ... ..	28 ...	1 2
Coffee or Tea ... ..	10 ...	0 9
	<u>\$1.90</u>	<u>12 0<math>\frac{1}{2}</math></u>

English prices,  $5\frac{3}{4}$ d. per head —  $11/11\frac{3}{4}$ .

Dinner for 25 at 11 cents, or  $5\frac{1}{2}$ d. per head.

	Cents.	English Prices. s. d.	
2 lbs. Boiled Trout ... ..	18	2	0
4 lbs. of Roast Beef ... ..	50	3	0
2 lbs. of Boiled Ham (with knuckle) ..	30	1	3
2 cans of Corn 31c., Green Peas 30c. ...	61	1	4
7 lbs. of Potatoes 7c. ... ..	7	0	$3\frac{1}{2}$
Baltimore Butter ... ..	40	1	6
Raisins, Nuts, Cheese, Pickles ... ..	25	2	0
Bread and Butter 16c., Milk, Coffee, Tea 30c. ... ..	46	1	3
<hr/>			
	\$2.77	12	$7\frac{1}{2}$

At English prices, 6d. per head = 12/6.

Breakfast for 25 at  $7\frac{1}{2}$  cents, or  $3\frac{3}{4}$ d. per head.

	Cents.	about	s.	d.
1 lb. of Beefsteak 16c., $\frac{1}{2}$ lb. of Liver 7c. ... ..	23	=	1	1
6 ozs. of Bacon 6c., Ham (four slices) 6c. ... ..	12	=	0	6
Mutton Cutlets 10c., Eggs 2 dozen 60c.	70	=	2	11
Potatoes (baked and fried) ... ..	8	=	0	4
Rolls and Bread ... ..	15	=	0	$7\frac{1}{2}$
Cakes 13c., Syrup 12c. ... ..	25	=	0	$2\frac{1}{2}$
Milk & Cream 25c., Coffee & Tea 10c. ...	35	=	1	11
<hr/>				
	\$1.88	=	7	7

## Provisions for Boarders and Total Cost.

	\$.	c.	about	£	s.	d.
Provisions for 23 Boarders for						
42 days ... ..	290	70				
Wages of Employés for 6						
weeks ... ..	312	00	=			
Provisions for 42 days	113	67	=			
Fuel, Light, Ice	36	00	=			
	<hr/>					
	\$752	37	=	£147	7	1½

## THE TOTAL COST.

\$5.45 or £1. 2s. 8d. per head each week.

For food only, \$2.10 or 8s. 7d. per head.

## VIENNA RESTAURANTS.

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The article in the *Guardian* of March 4th, 1891, showing how successfully restaurants are managed in Vienna, and what good fare they give for little money, suggested my working out how a similar plan might be adopted in England (pages 112 to 119). If four courses of good food can be provided in Vienna for 4d., why not here? Many a young man's health is injured in large towns because he has not *enough* to eat in the middle of the day for lack of means. Dinners for the poor after a somewhat similar plan are provided by the Kilburn "Sisters" at the Docks, but there should be several in every large town. The money lent by the guarantors would be certain to be quickly repaid.

"After seventy, every man and woman has the right of admittance to one of the municipal almshouses. Each pensioner has 6d. a day to buy food. There is a restaurant filled with a number of small tables. Here a thoroughly comfortable dinner can be obtained for 2d.! A plate of soup, a slice of beef, a portion of pudding, and a glass of beer or wine for  $\frac{1}{2}$ d. A doctor and two guardians are always present, and they make a point of tasting the dishes."

The charitable among the rich Viennese have also devoted time and money to brightening the lives of another class who sorely need it, but are too proud to accept money. In 1872 an association of 373 ladies and gentlemen was



formed, for the purpose of supplying wholesome dinners at the lowest possible prices compatible with the undertaking defraying its own expenses. Each member gave £50 to the initial undertaking. With this money a huge room was engaged. There are 10 of these "Volksküchen" now in Vienna, and it is calculated that nearly £100,000 worth of food is sold in them every year. Every day some 10,000 persons dine in the Volksküchen, whilst others have breakfast and supper there. Each kitchen is self-supporting. A well-cooked dinner, consisting of soup, beef, vegetables, fish or salad, a sweet, and bread, costs 4d. The whole thing is managed by a committee of ladies and gentlemen, two of whom are always present while the dinners are being served. All classes, from university students downwards, receive a hearty welcome. This system does not cost the community one farthing.

It is not by a lavish expenditure of money that the Viennese secure for their deserving poor some moderate degree of comfort, but by infinite attention to detail, endless care, and real hearty sympathy with suffering. A few months ago there were only 200 in the workhouse at Vienna, and that number is above the average.

In each of the Volksküchen 10,000 dine daily. The balance of 3 $\frac{3}{4}$ d. for every 8 leaves £523. 7s. 1d. per year, £10. 0s. 6 $\frac{1}{4}$ d. per week, and £1. 8s. 7 $\frac{3}{4}$ d. per day for wages at each kitchen (and 10s. 5d. per day or £162. 10s. per year for coal and coke), *i.e.*, 1 cook at £70 per year, 8 helpers at £18, and 30 helpers at £10 per year; also £9. 7s. 1d. for renewal of crockery, breakages, &c. The cost might have been calculated at a somewhat lower rate, everything being cheaper in large quantities; but the margin leaves ample allowance for the servants' food to be included.

Dinner as in the Volksküchen at Vienna, for 8 people at 4d. per head, consisting of soup, fish, meat, vegetables, pudding, bread and cheese.

2 quarts White Haricot Bean Soup, Scotch	£	s.	d.
Broth, Potato, Green Pea, Kidney, Vegetable or Carrot Soup ... ..	0	0	4
1 lb. of Fish 6d., Sauce 1½d. ... ..	0	0	7½
4 lbs. of Potatoes at 7½d. per score ... ..	0	0	1½
Cabbage, Haricot Beans, or Carrots & Turnips	0	0	2
1 lb. of Stewed Beef 8d., Vegetables 2d., Irish Stew ... ..	0	0	10
Rice Pudding, Cocoa Mould, Stewed Apples, Stewed Gooseberries, Pancakes, Tapioca Pudding, or Toasted Cheese ... ..	0	0	4
Bread ... ..	0	0	1¼
Percentage of Coal for Fire costing 11½d. per week for all day ... ..	0	0	1
In hand ... ..	0	0	0¾
<hr/>			
	£0	2	8

Dinner as in Vienna for 8 at 2d. per head.

2 quarts of Haricot Beans, Potato, Pea, Scotch	£	s.	d.
Broth, or Potato Soup ... ..	0	0	2
4 lbs. of Potatoes ... ..	0	0	1½
1 lb. of Mutton 6d., stewed with onions and parsley 1d.; or ¾ lb. of Liver 4½d., Bacon 1½d., Onions ½d.; 1 lb. of American Beef 7d.; or Irish Stew... ..	0	0	7
Rice or Tapioca Pudding (made with skimmed milk), Fried Tarts or Bread Pudding... ..	0	0	2½
1 pint of Orange Wine... ..	0	0	2
¼ lb. of Cheese, or 1 lb. of Bread ... ..	0	0	1½
<hr/>			
	£0	1	4½

For the week, multiplied by 7 ... £0 9 7½

## Breakfast, Tea, and Supper for a week.

	£	s.	d.
Brought forward ...	0	9	7½
*1lb. of Tea 1/6, 4 lbs. of Sugar 8d. ...	0	2	2
12 Loaves at 5d. ...	0	5	0
2 lbs. of Bacon at 6d. ...	0	1	0
3½ pints of Milk, at 3d. ...	0	0	10½
2 lbs. of Jam 7d., 2 lbs. of Butter at 1/3 ...	0	3	1
	1	1	9

## Supper.

<i>Sunday.</i> —2 quarts of Skimmed Milk for Bread and Milk ...	0	0	3
<i>Monday.</i> —½ lb. of Bacon 3d., Onions ½d., Potatoes 1d. ...	0	0	4½
<i>Tuesday.</i> —Potatoes and Cheese ...	0	0	4
<i>Wednesday.</i> —8 Fresh Herrings ...	0	0	3
<i>Thursday.</i> —Bread and Cheese ...	0	0	3
<i>Friday.</i> —Codfish Pie ...	0	0	6
<i>Saturday.</i> —½ lb. Bacon, Onions, and Potatoes ...	0	0	4½
	1	3	10
<i>Coal.</i> —1½ cwt. of chippings 7½d., ½ cwt. at 8d. ...	0	0	11½
<i>Wages</i> ...	0	3	2½
	£1	8	0

If 100 came to each meal (and this is a very low estimate), £20 could be allowed for the cook, £80 for eight assistants, £4. 5s. 5d. for renewal of crockery and pans, and £29. 18s. for coal and gas (for tea in winter). There would always be enough food for the servants, as it is cheaper in large quantities.

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\* By buying 12 lbs. for ready money, 1/10 tea is 1/6.

# HOUSEKEEPING

## FOR WORKING PEOPLE.

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ALL the following quantities and estimates of expenditure have been given to me by good managers as the exact quantities they buy in every week when they receive the week's wages. I have simply arranged the dishes, which will be found to correspond exactly with the quantities of meat, &c., bought. I have given no estimates for the very poor, as it is impossible to arrange variety where there is not enough money for necessaries. It is the custom in most well-managed families of working people to buy in everything when they receive the wages, and each day of the week has its fixed bill of fare, with the exception of occasional extras.

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**Exact Expenses of a Working Woman for 5 grown-up people and 4 children, at 5/3 per head (whose family earn good wages), including a good deal given away.**

			£	s.	d.
4 doz. of Flour at 1/8 per doz.	...	...	0	6	8
1 lb. of Tea 2/-, 9 lbs. of Sugar 1/10½...	...	...	0	3	10½

---

Carried forward ... £0 10 6½

	£	s.	d.
Brought forward ...	0	10	6½
17 quarts of Milk 5/-, 2 ozs. of Coffee 2d., Cocoa 8d. ... ..	0	5	10
4 lbs. of Butter 5/-, 3 lbs. of Bacon at 6½d. 1/7½... ..	0	6	7½
2 lbs. of Cheese 1/2, Suet 4d. ... ..	0	1	6
½ doz. of Flour 10d., Rhubarb 5½d. ... ..	0	1	3½
1 lb. of Lard 8d., 2 lbs. of Jam 7d., Sardines 6½d.	0	1	9½
1 lb. of Oatmeal 2d., 2 lbs. of Sausages 1/4 ...	0	1	10
2 lbs. of Cod (bought from a cart) 6d., Kipperd Herrings 10d. ... ..	0	1	4
1 tin of Salmon 9d., Treacle 2½d., Barm 6d....	0	1	5½
Currants 5d., Raisins 6d., 2 lbs. of Liver 10d.	0	1	9
9 lbs. of Beef at 9d., Eggs 6d., Vegetables 1/-	0	8	3
2 lbs. of Rice 8d., 2 score of Potatoes 1/3 ...	0	1	11
4 lbs. of Meat for broth at 6d., Suet 2d. ...	0	2	2
1½ lbs. of Beefsteak at 10d. ... ..	0	1	3
	2	7	6½
Wood 1½d., Soap 8d., Oil 10d., Rent 4/-, Club 2/- ... ..	0	7	7½
Black Lead ½d., Blacking 1d., Starch 2d., Soda 1d. ... ..	0	0	4½
School Pence 1/6 ... ..	0	1	6
	£2	17	0½

Tea or cocoa and bread and butter at 5 a.m.

### Breakfast.

Porridge, tea, bread and butter, bacon for 5 working,  
9 pints of new milk.

### Dinner.

*Every Sunday.*—9 lbs. of roast meat, potatoes, Yorkshire pudding, rhubarb or jam tart, and rice pudding.

*Monday.*—Cold meat, fried potatoes, tapioca pudding.

*Tuesday.*—Meat, broth, potatoes, fresh herrings, suet pudding.

*Every Wednesday.*—Potato pie, rice pudding.

*Every Thursday.*—Liver and bacon, potatoes, greens, tapioca pudding.

*Every Friday.*—Sausages or fish, potatoes, rice pudding.

*Saturday.*—Bread and cheese, coffee. (Dinner at night.)\*

### Tea.

*Monday, Tuesday, Wednesday, Thursday, Friday.*—Tea, bread and butter, treacle, 1 pint of new milk.

*Saturday.*—Bread and butter, cake, sardines, tinned salmon.

*Sunday.*—Tea, bread and butter, cake.

### Supper.

*Sunday.*—Cold beef, cold tart. Children: Bread and jam.

*Monday.*—Kipperd herrings, jam pasty.

*Tuesday.* Cocoa, toasted cheese, rhubarb pasty.

*Wednesday.*—Codfish pie, jam pasty.

*Thursday.*—Tin of salmon, rhubarb pasty.

*Friday.*—Kipperd herrings, toasted cheese.

*Saturday.*—Stewed beefsteak, with potatoes, carrots, and turnips; rhubarb pasty.

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\* Those who prefer dinner at one, as usual, can have the bread and cheese for supper, and vice versa.

**Exact Expenses for Clerk and his Wife and Four Children (eleven to four).**

	£	s.	d.
1½ doz. of Flour (at 1/8), Barm 3d. ... ..	0	2	9
2½ lbs. of Butter 3/1½., 1½ score of Potatoes 11½d. ... ..	0	4	1
9 lbs. of Meat 6/-, 2 lbs. of Rice 4d., 1½ lbs. of Flour 2½d. ... ..	0	6	6½
Bacon 7d., Milk 5/-, 2 lbs. of Jam 7d. ...	0	6	2
Eggs 2/-, ¼lb. of Lard 2d., Fruit 1/-, Oatmeal 1d.	0	3	3
½ lb. Cheese 4½d., 6ozs. Tea 9d., 4 lbs. of Sugar 10d.	0	1	11½
½ lb. of Suet 4d., ½ lb. of Coffee 8d., Vegetables 6d.	0	1	6
	<hr/>		
	£1	6	3

**Breakfast Every Day.**

Tea and bread and butter, fresh egg for 1 every day; bacon for 2 every day; tea every day; bread and butter, toast and tea.

**Dinner.**

*Sunday.*—Three pounds of beef, baked potatoes, cabbage, gooseberry tart, rice pudding.

*Monday.*—Cold beef, coffee, tapioca pudding, gooseberry tart, potatoes roasted in their jackets. Children: Potatoes and gravy.

*Tuesday.*—One and a half pounds of neck of mutton, stewed with carrots and turnips, &c.; rice pudding.

*Wednesday.*—One pound of beefsteak, potatoes, cabbage, rice pudding, stewed rhubarb.

*Thursday.*—One and a half pounds of liver, ½ lb. of bacon, potatoes, suet pudding and treacle.

*Friday.*—One pound of mutton chops (done on the gridiron), stewed gooseberries, rice pudding.

*Saturday*.—One pound of beefsteak stewed with carrots and turnips, rice pudding.

### Supper for Two.

*Sunday*.—Cold meat, bread and cheese, coffee.

*Monday*.—Coffee and three eggs poached.

*Tuesday*.—Coffee and bacon ( $\frac{1}{4}$  lb.).

*Wednesday*.—Coffee and toasted cheese.

*Thursday*.—Coffee and three eggs poached.

*Friday*.—Coffee and bacon ( $\frac{1}{4}$  lb.).

*Saturday*.—Coffee and toasted cheese.

### Exact Expenses for a Family of 6 Grown-up Working People (2 men), at 5/10 per head.

	£	s.	d.
2 doz. of Flour at 1/8, Barm 4d. ... ..	0	3	8
2 lbs. of Bacon at 6½d.... ..	0	1	1
15 lbs. of Meat 11/3, 6 lbs. of Sugar 1/3, 1 lb. of Tea 2/- ... ..	0	14	6
7 quarts of Milk at 3½d., 1 lb. of Rice 4d. ...	0	2	4½
1 lb. of Lard 8d., 1 lb. of Cheese 9d., Eggs 2/-	0	3	5
½ lb. of Suet 4d., Vegetables 8d. ... ..	0	1	0
2½ lbs. of Butter at 1/3 ... ..	0	3	1½
3 score of Potatoes at 7½d. ... ..	0	1	10½
½ lb. of Coffee 8d., 3 lbs. of Flour 5d. ...	0	1	1
Fruit 1/-, Treacle 1½d., 2 lbs. of Jam 7d. ...	0	1	8½
Sardines 6½d., Herrings 3d., 1 lb. of Cod 4d....	0	1	1½
	<hr/>		
	£1	14	11½

### Breakfast Every Day.

Tea, bread and butter, and bacon.



### Tea Every Day.

Tea, bread and butter, occasionally lettuce or jam.

### Dinner.

*Sunday.*—Five and a half pounds of roast meat, baked potatoes, cabbage, gooseberry or rhubarb tart.

*Monday.*—Cold meat, potatoes in jackets, rice pudding.

*Tuesday.*—Two pounds of stewed beefsteak, vegetables, rice pudding.

*Wednesday.*—One and a half pounds of liver, gingerbread pudding.

*Thursday.*—Two pounds of neck of mutton for haricot, vegetables, rice pudding.

*Friday.*—Four pounds and a half of roast mutton, baked potatoes, roly-poly jam pudding.

*Saturday.*—Hot-pot, boiled potatoes, rice pudding.

### Supper.

*Sunday.*—Cold meat, potatoes in jackets, rice pudding.

*Monday.*—Coffee, cod fish pie, jam open tart.

*Tuesday.*—Coffee, bread and cheese, sardines, stewed gooseberries.

*Wednesday.*—Herrings and hot rice pudding.

*Thursday.*—Coffee, canapés of sardines, stewed rhubarb.

*Friday.*—Coffee, bread and cheese, hot rice pudding.

*Saturday.*—Coffee, toasted cheese, gooseberry pasties.

**Actual Expenses for Father, Mother, and 6  
Children (ages twelve to one year).**

	£	s.	d.
$\frac{1}{2}$ lb. of Tea ... ..	0	1	0
2 lbs. of Butter ... ..	0	2	6
1 lb. of Treacle ... ..	0	0	$2\frac{1}{2}$
5 lbs. of Sugar, at $2\frac{1}{2}$ d....	0	1	$0\frac{1}{2}$
7 quarts of Milk, at $3\frac{1}{2}$ d. ...	0	2	$0\frac{1}{2}$
3 doz. of Flour ... ..	0	5	0
2 scores of Potatoes ... ..	0	1	2
8 lbs. of Carrots and Turnips ...	0	0	4
Cabbage $1\frac{1}{2}$ d., Onions 1d. ...	0	0	$2\frac{1}{2}$
* $3\frac{1}{2}$ lbs. of Bacon, at $6\frac{1}{2}$ d. ...	0	1	11
2-lb. jar of Jam ... ..	0	0	7
1 lb. of Currants 5d., Raisins 6d., Candied Peel 3d. ... ..	0	1	2
Eggs 1s., Sausages 6d., 1 tin of Cocoa $5\frac{1}{2}$ d. ...	0	1	$11\frac{1}{2}$
1 lb. of Lard 8d., 1 lb. of Rice 4d. ...	0	1	0
4 lbs. of Meat, at 10d. ... ..	0	3	4
* $1\frac{1}{2}$ lbs. of Liver 6d., $\frac{3}{4}$ lb. of Sausage, at 6d. ...	0	0	10
* $\frac{1}{2}$ lb. of Beefsteak, at 10d. ... ..	0	0	5
	<hr/>		
	£1	4	$8\frac{1}{2}$

**Breakfast.**

Bread and butter, tea, 3 ozs. of bacon for two.

**Dinner.**

*Sunday.*—Roast meat, baked potatoes, cabbage, boiled currant and raisin pudding.

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\* N.B.—I have spent 2d. more on Bacon, 2d. more on Liver, and 5d. more on Steak than the estimate.

*Monday.*—Cold meat, fried potatoes, rice pudding.

*Tuesday.*—5 ozs. of bacon, potatoes, potato pie for two.

*Wednesday.*—9 ozs. of bacon, 2 poached eggs, fried potatoes, pancakes.

*Thursday.*—1½ lbs. of liver, ½ lb. bacon, potatoes, tapioca pudding.

*Friday.*—Sausages and potatoes, 5 ozs. of bacon for the children, rice pudding.

*Saturday.*—Cocoa, cake, 2 poached eggs.

### Tea Every Day.

Bread and butter, treacle or jam.

### Supper for Two.

*Sunday.*—Cocoa, two boiled eggs.

*Monday.*—Cocoa, ¼ lb. bacon.

*Tuesday.*—Cocoa, 3 poached eggs.

*Wednesday.*—Cocoa, ½ lb. of sausages.

*Thursday.*—Cocoa, potatoes, and cheese.

*Friday.*—Cocoa, 2 poached eggs.

*Saturday.*—Cocoa, ½ lb. of beefsteak, potatoes, rice pudding.

Housekeeping for 4 (a Widow and 3 grown-up Children), at 5/2½ per head.—(*Communicated.*)

### Breakfast.

Bread and butter, toast, tea or coffee.	Two	s.	d.
pounds of bacon 6½d. lb. (buying side) ...	...	1	1

Dinner. s. d.Brought forward... 1 1

*Sunday*.—4 lbs. of beef  $3/4$ , 2 lbs. potatoes 1d.,  
2 lbs. of carrots and turnips  $1\frac{1}{2}$ d. (jam tart) ... 3 6 $\frac{1}{2}$

*Monday*.—Cold beef, cabbage 2d., 2 lbs. potatoes  
(mashed) 1d., rice pudding 1d. ... 0 4

*Tuesday*.— $\frac{3}{4}$  lb. liver 6d.,  $\frac{1}{2}$  lb. bacon 4d., 4 lbs.  
potatoes (in their jackets) 2d., apple tart 3d. ... 1 3

*Wednesday*.—Hot-pot (1 lb. shoulder of beef)  
8d., bread pudding, egg and lemon peel  $1\frac{1}{2}$ d. ... 0 9 $\frac{1}{2}$

*Thursday*.— $1\frac{1}{2}$  lbs. neck of mutton 1/-, carrots  
and turnips  $1\frac{1}{2}$ d.,  $2\frac{1}{2}$  lbs. potatoes 1d., tapioca  
pudding—egg 1d., tapioca 1d. ... 1 4 $\frac{1}{2}$

*Friday*.—2 lbs. of cod 1/-, mashed potatoes 1d.,  
apple tart— $1\frac{1}{2}$  lbs. apples 3d., rice pudding 1d... 1 4

## Tea.

Bread and butter. Pikelets twice 3d., home-  
made cake 6d., 2-lb. jar of jam 1/- ... 1 9

## Supper.

Bread and cheese, or bread and butter and cocoa.

---

1 doz. of Flour $1/9$ , Barm 3d.	...	...	...	2 0
2 lbs. of Butter at $1/3$ (dripping for pastry)	...	...	...	2 6
1 lb. of Flour for pastry	...	...	...	0 2
1 lb. of Cheese	...	...	...	0 9
$\frac{1}{2}$ lb. Coffee 10d., $\frac{1}{2}$ lb. Tea 11d.	...	...	...	1 9
1 Tin of Cocoa	...	...	...	0 8
5 lbs. Sugar ...	...	...	...	1 2 $\frac{1}{2}$
				<hr/>
				£1 0 6

## Supper Dishes.

OATMEAL PORRIDGE AND CHEESE.—Half-pound of oatmeal 1d.,  $\frac{1}{4}$  lb. cheese 2d.= 3d.; 1 quart cold water and salt. Make the porridge as directed : While it is boiling grate the cheese as fine as possible, and when the porridge is almost cooked enough stir in the cheese. Eat with milk. Cheese is a strong flesh-forming food.

FRESH HERRINGS.—See page 146.

POACHED EGGS.—See page 136.

POTATOES AND CHEESE.—One pound of cold boiled potatoes  $\frac{1}{2}$ d., 2 ozs. of cheese 1d., 1 oz. of dripping  $\frac{1}{2}$ d., a pint of skim milk  $\frac{1}{2}$ d.=2 $\frac{1}{2}$ d. Mash the potatoes until quite smooth : add salt, pepper, dripping, and milk, and by degrees the cheese, taking care it is thoroughly well mixed ; bake for 10 minutes, or until hot through. Grate a little cheese on the top.

FINNAN HADDOCK.—See page 137.

BLOATERS.—See page 137.

CHEESE PUDDING. — Half-pound of stale bread  $\frac{3}{4}$ d.,  $\frac{1}{4}$  lb. cheese 1 $\frac{1}{2}$ d., 1 pint of skim milk 1d., egg 1d.=4 $\frac{1}{4}$ d. Crumble the bread small, grate the cheese, and mix them well together in a pie dish or tin, adding 1 teaspoonful of salt. Heat the milk but do not let it boil, beat the egg, mix it with the milk, and pour over the bread and cheese. Let it stand half an hour, then bake for half an hour in a slow oven. Half a pint more milk and another egg improves it.

# COOKING AND OTHER RECIPES.

## BREAKFAST DISHES.

TEA.—Warm the teapot, put 6 caddy-spoonfuls of China tea and 2 of Indian tea; boil the water quickly, and fill the teapot directly the water boils. Never let the tea be infused more than 5 minutes.

OATMEAL PORRIDGE.—Half-pound oatmeal 1d., a quart of cold water, and salt. Put the meal and salt into a bowl; pour in the water very gradually, stirring all the time to keep it smooth. Pour into a pan, bring it to the boil, and boil at least half an hour, stirring often with a wooden spoon, so that there be no lumps. Eat it with milk.

COFFEE (SOYER'S METHOD).—Heat the powder in a pan over the fire, stirring it for 2 minutes; pour over it a pint of fast boiling water, cover closely and let it stand for 5 minutes; strain, and add a pint of hot milk; heat both together and serve.

TO MAKE ESSENCE OF COFFEE.—Coffee 4d., chicory  $\frac{1}{2}$ d. = 4 $\frac{1}{2}$ d. To every  $\frac{1}{4}$  lb. of coffee 1 teaspoonful of powdered chicory, and 1 pint of water. Let the coffee be freshly ground, and, if possible, be freshly roasted; put it into a percolator or filter, and let the water be poured slowly over it. When it has all filtered through, warm the coffee sufficiently to bring it to the simmering point, but do not allow it to boil; then filter it for the

second time. Put into a clean and dry bottle, cork it well, and it will be good for several days; 2 tablespoonfuls enough for breakfast cup of boiling milk. When the essence is bottled, pour another 3 teacupfuls of boiling water *slowly* on the grounds, which when filtered through will be weak coffee, and next time pour it in the coffee instead of water, which makes it better essence. Never throw away grounds without using them up in this way, and cork until fresh essence is wanted. This can be quickly prepared with only boiling water, and saves time for those who get up very early.

FRIZZLED BACON.—Cut in thin slices, trim off the rind, roll up each slice, and stick a skewer through three or four together. Cook thoroughly before the fire. Do not make them too crisp.

KEDGEREE (1).—Six ounces of cold cooked cod  $2\frac{1}{4}$ d., 4 ozs. of boiled rice 1d., 3 tablespoonfuls of milk  $\frac{1}{4}$ d.,  $\frac{1}{2}$  oz. butter  $\frac{1}{2}$ d., 1 egg 1d. = 5d.; 1 teaspoonful dry mustard, pepper, salt, and a little cayenne. Prepare the fish and rice over night; shred the fish finely. Put all except the egg into a stewpan, and heat thoroughly; beat the egg, stir it in and serve at once.

KEDGEREE (2).—Six ounces cooked fish (haddock) 3d., 4 ozs. boiled rice 1d., 3 eggs 2d., 2 ozs. butter  $1\frac{1}{2}$ d. =  $7\frac{1}{2}$ d.; salt, pepper, and a little cayenne. The fish, rice, and 2 eggs must be boiled over night. Shred the fish finely, chop the eggs, put the butter into the pan, add all the other ingredients, and let them heat thoroughly; beat 1 egg, stir it in, adding salt and pepper, and serve very hot.

DEVILLED HAM.—Half-pound ham  $4\frac{1}{2}$ d., mustard and vinegar  $\frac{1}{2}$ d.=5d. Take  $\frac{1}{2}$  lb. of thin slices of ham spread with French mustard much diluted with oil and vinegar; lay in a pan, and cook in an oven dish, with mashed potatoes.

BOILED EGGS.—Put the eggs into cold water, bring it to the boil as rapidly as possible, and take out the eggs the instant it boils.

OMELETTE.—Three eggs 3d.,  $\frac{1}{2}$  oz. butter  $\frac{1}{2}$ d., 2 teaspoonfuls powdered herbs  $\frac{1}{4}$ d.=3 $\frac{3}{4}$ d. Break the eggs, separating the yolks from the whites; beat the yolks, adding seasoning; to the whites add a pinch of salt, beat them to a solid froth, then stir them lightly to the yolks. Melt the butter in the omelette pan, but do not make it hot. Pour in the eggs, with the herbs added, beating up to the last moment.

POACHED EGGS.—Eggs 1d. each. Break each egg into a separate cup. Have the pan half full of boiling water slightly salted. Take it off the fire, and put in the eggs, one by one, and simmer gently. Let the eggs cook until the white is firm. Lift out carefully, and serve on fried ham or toast.

HAM TOAST.—Quarter pound lean ham (chopped very fine) 3d.,  $\frac{1}{2}$  oz. of butter  $\frac{1}{2}$ d., the yolk of an egg 1d.=4 $\frac{1}{2}$ d.; a dust of cayenne and a teaspoonful of cream or milk. Stir over the fire until it thickens, then spread on toast.

BOILED HAM.—Ham 9d. or 10d. per pound. Soak the ham in water for 12 hours, dry it, scrape and take away any spots; cover with cold water, in a large saucepan;



bring it slowly to the boil, skimming carefully, then throw in a bunch of sweet herbs and two or three carrots, cut up. Draw the pan to the side and let it simmer very gently from 3 to  $4\frac{1}{2}$  hours; then bake for half an hour. Take out the ham, strip off the skin, drain it, and sprinkle thickly with bread crumbs, and return to the oven for 5 minutes. A 16-lb. ham loses 6 lbs. from bone, shrinkage, and waste. A ham at  $7\frac{1}{4}$ d. per lb., will be about 1s. per lb. net. Allow 2 ozs. net to each person.

**BROILED BLOATERS ON TOAST.**—4 kippered herrings 4d., butter 1d.=5d. Choose the herrings not too dry, and split them in two. Pour a quart of boiling water over them, and let them soak 5 minutes; dry them on a cloth, then broil them 4 or 5 minutes on a gridiron. Have ready 4 thin slices of toast lightly buttered. Take all bones from the herrings.

**DRESSED CRAB.**—When boiled empty the large shell; mix the flesh with a *very* little oil, vinegar, salt, white pepper, and cayenne to your taste. Replace the meat in the large shell and place it in the dish with the claws.

**MARMALADE.**—24 oranges  $\frac{1}{6}$ , about 24 lbs. of sugar 5/- = 6/6. Seville oranges cut very fine, taking out the pips only; weigh, and to every pound of fruit put 3 pints of cold water; let it soak for 24 hours, and then boil until quite tender; wait 24 hours, weigh, and to every pound of fruit and water add  $1\frac{1}{2}$  lbs. of sugar. Boil the whole quickly until quite transparent.

**DRIED HADDOCK.**—Haddock  $3\frac{1}{2}$ d., 1 oz. butter 1d.= $4\frac{1}{2}$ d. The Aberdeen haddies are the best; steep in cold water

over night, and in the morning lay in a shallow tin; pepper lightly, put some morsels of butter over them, and let them cook before the fire or in the oven until done through. Cut the haddock into neat square pieces; have ready a pan of boiling water, lay in the fish, bay leaves, and herbs. Cover it close; keep it on the fire 1 minute, then take it off altogether, and let it stand 10 minutes. Take out the fish, put a morsel of butter on each piece, sprinkle with pepper, and serve on a hot dish.

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## SOUPS.

ECONOMICAL STOCK FOR SOUP.—Two lbs. of beef bone 2d., 2 carrots and 1 turnip 1d., 1 small onion and green herbs  $\frac{1}{2}$ d., 10 white and 6 black pepper corns 1d. =  $4\frac{1}{2}$ d. Chop up the bones (having taken off all the meat) and put into a saucepan; wash, cut up, and add 2 carrots and 1 turnip; skin, cut up, and add 1 onion and a small bunch of herbs, a pinch of salt, 10 white peppercorns and 6 black peppercorns (crushed), and 2 quarts of cold water. Pour over and bring to the boil, and simmer gently until reduced to half the quantity. Strain into a basin. When cold take off the fat. A few trimmings of bacon are an improvement, but not necessary.

FISH STOCK.—Bones from fish of day before, 1 carrot and 1 turnip  $\frac{1}{2}$ d., stick of celery 1d., peppercorns and bay leaf  $\frac{1}{2}$ d. = 2d. Fillet a plaice or 2 soles carefully; put the skin, head, tail and bones into a stewpan (having washed

them well); wash, slice, and add 1 carrot, 1 turnip, a stick of celery, and 1 bay leaf; crush and add 6 white and 3 black peppercorns, and 1 pint of cold water. Bring to the boil, and simmer until half the quantity. Strain into a basin. *For Soup*, add  $\frac{1}{2}$  pint of milk, 1 teaspoonful of anchovy sauce, 1 dessertspoonful of corn flour, and just before serving, 3 tablespoonfuls of fried bread, in small squares.

SHRIMP SOUP.—As above, but half-a-pint of shrimps instead of bread.

POTATO SOUP.—Veal bones for 2 quarts of stock 2d., potatoes  $\frac{1}{2}$ d., 1 teacupful of milk  $\frac{1}{2}$ d., 1 good sized onion and 1 turnip  $\frac{1}{2}$ d., 1 tablespoonful of chopped parsley  $\frac{1}{2}$ d., 1 oz. of butter 1d., outer sticks of some celery or celery seed  $\frac{1}{2}$ d. = 5 $\frac{1}{2}$ d. Take 6 large boiled potatoes, the outer sticks of some celery, and a good sized onion, cut all up small, add seasoning of salt and pepper, and simmer all in 3 pints of stock for 2 hours. Then rub through a sieve while hot; add a large tablespoonful of minced parsley, 1 oz. of butter, and a cup of hot milk. Boil up and serve with fried bread.

CARROT SOUP.—Stock from beef bones; 2 lbs. carrots 1d., 2 turnips and 2 onions  $\frac{1}{2}$ d., teacupful milk  $\frac{1}{2}$ d. = 2d.; pepper, salt, sprig lemon thyme. Brush and scrape the carrots and turnips, peel the onions, cut them all in pieces, and stew with the stock for 3 hours. Pulp all through a colander, add the thyme, salt, and pepper. Boil ten minutes, stirring often. Take out the thyme, and add the milk or, better still, cream.

PEA SOUP.—One pint of split peas  $1\frac{1}{2}$ d., 2 quarts of water, 2 ozs. of lean bacon 1d., bones 2d., 1 turnip  $\frac{1}{2}$ d., 1 head of celery  $1\frac{1}{2}$ d. =  $6\frac{1}{2}$ d. Put a pint of split peas into 2 quarts of stock, with 2 ozs. of lean ham; add half a head of celery, cut small, and 2 small turnips; let it boil gently, and then rub it through a fine colander with a wooden spoon. Mix a spoonful of flour and water well together, and boil it in the soup with another half head of celery sliced thin and a little pepper, salt, and cayenne to your taste. Serve with fried bread, cut into dice, and pounded mint.

MULLIGATAWNY SOUP.—Stock 3 pints (from beef bones), 2 onions  $\frac{1}{4}$ d., 1 teacup of milk  $\frac{1}{2}$ d., 2 ozs. of flour  $\frac{1}{4}$ d.; salt and curry powder (1 teaspoonful each)  $\frac{1}{2}$ d. =  $1\frac{1}{2}$ d. Slice the onions, stew them in the stock for 2 hours, then mix the flour, curry powder, and salt evenly with the milk, add this to the soup; boil for 10 minutes, stirring often, and serve with dry rice and a lemon cut in quarters.

LENTIL SOUP.—Half-pound of split lentils  $1\frac{1}{2}$ d., vegetables 1d., butter  $\frac{1}{4}$ d. =  $2\frac{3}{4}$ d. Wash the lentils in warm water over night, and pick them over. Then put them to soak for 12 hours in 2 quarts of cold water. Three hours and three-quarters before dinner put them on to stew, with 1 onion, 1 turnip, and 1 carrot, washed, pared thin, and sliced; 15 minutes before dinner turn the whole into a colander or sieve, pulp it through with a large spoon; put the soup again into the saucepan; add a piece of butter the size of a walnut, also pepper and salt; warm it without boiling, and serve.

PALESTINE SOUP.—Six pounds artichokes (Jerusalem) 6d., 3 turnips and 1 onion 1d., 1 head of celery 2d., bones for white stock 3d.,  $\frac{1}{2}$  pint of cream 6d.=1s. 6d.; salt, cayenne, and 1 lump of sugar. Pare and cut into pieces 6 lbs. of Jerusalem artichokes, 3 turnips, 1 onion, and a head of celery; put them into a stewpan, with enough white stock to cover them, and let them boil gently for an hour, until tender, then rub through a sieve. If the purée be too thick, thin it with a little new milk, boil all together again, season with a spoonful of sugar, pepper, and salt, and cayenne, to your taste; just before serving pour in  $\frac{1}{2}$  a pint of boiling cream. Serve very hot, with fried bread.

PALESTINE SOUP (2).—3 lbs. artichokes 3d., milk 1d., bones from veal 3d., vegetables 2d.=9d. Flavour stock made from the veal bones with 1 carrot, 1 turnip, 1 onion, and celery tops; boil with the artichokes. Strain through a sieve, and work the artichokes through the sieve. Boil up and add the milk before serving. If a rich soup is preferred, 3d. worth of cream may be added. Potato soup is made in the same way, substituting potatoes for artichokes.

VERY GOOD SCOTCH BROTH.—5 lbs. of neck of mutton 3s. 4d., 1 lb. of carrots and 1 lb. of turnips 3d., 2 onions, bunch of parsley 1d., outside of celery=3s. 8d. Cut off 6 chops, put them in a pan to stew, adding carrots, turnips, onions, and celery. Cover them with cold water. When the chops are tender take them out, and leave the remainder to stew to a rag. Then strain it into a basin, and the following day skim the fat off; add the chops and a little carrot and turnip cut into dice, and finely-chopped parsley. (Original recipe.)

JARDINIÈRE SOUP.—Two quarts of clear stock (from bones) 2½d., 2 potatoes, 2 onions, 2 turnips, 2 carrots 2d., some of the green part of celery ½d. = 5d. Season to taste; add a lump of sugar and sprig of thyme. Brush, pare, and slice the vegetables; boil them for 3 hours, pulp through a colander; add pepper and salt. Warm and serve.

VERY GOOD GRAVY SOUP.—2 lbs. of gravy beef 1s. 4d., half a calf's head 1s. 3d., 1 glass of sherry (claret glass) 2d., vegetables 1d. = 2s. 10d. Stew the calf's head 4 or 5 hours on the previous day; add to the stock 2 lbs. of gravy beef, cut up. Stew for 1½ hours with 1 large carrot, 1 large turnip, and celery tops. Strain through a sieve, and let it go cold. Warm up for dinner, and add the sherry. (Original recipe.)

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*Mrs. Richmonds' Recipes.—S.P.C.K.*

WHITE HARICOT-BEAN SOUP.—One pint of beans 1½d., milk and butter ½d. = 2d.; 2 quarts water. Wash the beans over night, and set to soak in cold water. Boil 4 hours before dinner time, and pulp through a sieve. Add the milk, salt, and butter, and make the soup boil before serving. This is another very good soup, full of nourishment, and easy to make. If wanted for a dinner for children, without a dish of more solid food, it is a good plan to cut up slices of bread (one for each child) into dice half an inch square, and fry them a nice light brown, to eat with the soup. This forms an excellent dinner for children at a very small cost. In pulping the beans through a colander, press them against the side to

break them. Then pour over them a little of the hot soup, which will make them pulp better. A little patient work will often make them go through, when at first they seem too hard to do so.

VEGETABLE SOUP.—Three potatoes  $\frac{1}{2}$ d., 3 onions  $\frac{1}{2}$ d., 3 turnips  $\frac{1}{2}$ d., 3 carrots  $\frac{1}{2}$ d., 3 ozs. of dripping 1d. = 3d.; 3 quarts of water. Brush, pare, and slice the vegetables, boil them for three hours (or more if the carrots are old), pulp them through a colander, add pepper and salt; warm, and serve. Those of us who have a garden may make this nice soup very cheaply. If made with stock, you can leave out the dripping. A sprig of lemon thyme adds to the flavour, but it must only be put in for the last twenty minutes.

ONION SOUP.—Three large onions 1d., 2 tablespoonfuls of flour  $\frac{1}{2}$ d., 2 ozs. of dripping  $\frac{1}{2}$ d. = 2d.; 2 quarts of water, 1 teaspoonful of salt, and a lump of soda the size of a nut. Peel the onions, and soak them for twenty minutes in hot water, in which the soda is dissolved. Drain the water away, cut the onions in rings; put the fat into the saucepan, and when it is quite hot fry them a nice brown; mix the flour evenly with a pint of the water, add it to the onions, and fry it brown; pour from a kettle three pints of hot water into this, and bring it to the boil, stirring it often. Serve with toast cut into dice.



## FISH.

BOILED SALMON TROUT.—One pound salmon trout 1s. Rub and wipe the fish very dry. Put it into boiling water with a wineglassful of vinegar, 2 tablespoonfuls of salt, and a piece of horseradish. Boil slowly for 20 minutes, taking care that the skin is not broken, and serve them on a napkin, with melted butter. Average trout  $\frac{1}{2}$  lb.

CURRIED COD.—One pound of cod 6d., 2 onions and 2 ozs. butter 2d.=8d. Take some cod, pull it into large flakes; put into a stewpan, with half a fried onion. Pour over it enough good stock to cover it; add a teaspoonful of curry powder and 2 ozs. of butter, with salt to taste, also the juice of half a lemon. Simmer until the fish is cooked; thicken the gravy and serve.

COD STEAKS BAKED.—One and a half lbs. of cod steaks 9d., 1 oz. of bread crumbs, 1 oz. of butter 1d., 1 teaspoonful of mustard, half a teaspoonful of powdered herbs, pepper and salt  $\frac{1}{2}$ d.=10 $\frac{1}{2}$ d. Brush the steaks over very lightly with mustard, lay them on a well-buttered dish, mix the bread crumbs, herbs, pepper, and salt, and sprinkle thickly over the fish. Put the remainder of the butter in small pieces on the top, and bake for 20 minutes or half an hour. All baked fish should be cooked in the dish in which it is to be served. Cook in a moderate oven; if it is very hot, a piece of buttered paper must be laid over the fish.



FRIED SPARLING.—Wipe them very dry ; beat 1 egg, mixing with it a quarter teaspoonful of salt ; brush the fish carefully over with egg, and cover with fried bread crumbs. Fry a golden brown in boiling fat ; drain them on paper and serve.

BAKED HADDOCK.—One haddock 3d., veal stuffing 2d., bread crumbs  $\frac{1}{2}$ d., and 1 egg 1d. = 6 $\frac{1}{2}$ d. Thoroughly clean and dry the haddock, fill the inside with veal stuffing, sew it up and curl the tail into its mouth ; brush it over with egg, and strew bread-crumbs over it, and set it to bake in a warm oven for about half an hour (if it is a Dublin Bay haddock, twice the time). Serve it on a dish, without a napkin, with anchovy sauce or melted butter.

LOBSTER CUTLETS.—One lobster 1s. 6d., 1 teaspoonful of chopped parsley  $\frac{1}{2}$ d. = 1s. 6 $\frac{1}{2}$ d. ; 1 teaspoonful of anchovy sauce, a small piece of onion, and one bit of lemon peel cut thin. Take all the meat from a lobster (or out of one of the best tins), cut it up in little pieces, with a small piece of onion, a teaspoonful of chopped parsley, a teaspoonful of anchovy sauce, a dust of cayenne, and a piece of thin lemon peel the size of a thumb-nail ; pound all in a mortar till smooth, and mix in sufficient lobster butter to make the whole a bright red ; then add butter till the mixture can be easily moulded ; after moulding, flour them ; then egg and bread-crumbs them till of a delicate brown ; stick in each a little piece of the tips of the small claws to represent a cutlet bone. Serve with fried parsley in the centre. Lobster butter is made by pounding the spawn with some butter in the mortar.

FRESH HERRINGS BROILED.—Split the herrings open, take out the bones, wash them carefully, dry thoroughly, cut off the heads, and dredge with flour. Broil on a grid-iron, the back first, and then turn.

FILLETS OF SOLE.—Two soles 2s. 8d., 2 eggs 2d., and bread crumbs  $\frac{1}{2}$ d. = 2s. 10 $\frac{1}{2}$ d. Get the soles filleted at the fishmonger's; dip the fillets into the yolk of 1 well-beaten egg, and then into bread crumbs; then into the egg a second time, and again sprinkle with crumbs; fry them in hot lard, or clarified butter; garnish with parsley and slices of lemon.

FISH CAKES.— $\frac{1}{2}$  lb. of cold cooked fish 3d.,  $\frac{1}{2}$  lb. of cold potatoes mashed  $\frac{1}{2}$ d.,  $\frac{1}{2}$  oz. of dripping  $\frac{1}{4}$ d., 1 table-spoonful of milk,  $\frac{1}{4}$  spoonful of salt,  $\frac{1}{4}$  teaspoonful of pepper  $\frac{1}{4}$ d. = 4d. Remove all skin or bone, break up the fish in small pieces, mix well with the potatoes. Shape the mixture into little cakes on a floured board with a knife dipped in flour. Brush each cake over with milk, and toss it in flour in a sheet of kitchen paper.

SCALLOPED OYSTERS.—Three dozen oysters at 1s. 4d. per score 2s. 3d., about a large teacupful of bread crumbs  $\frac{1}{2}$ d., 2 ozs. of fresh butter and pepper 2d. = 2s. 5 $\frac{1}{2}$ d. Butter some scallop shells, strew in a layer of grated bread, then put some thin slices of butter, and oysters enough to fill your shells or dish, cover them thickly with bread crumbs, again add slices of butter, pepper the whole well, add a little of the liquor from the oysters, and put butter over the whole surface. Place in a quick oven; brown with a salamander, or hold the kitchen shovel, red hot, closely enough to brown the scallops. Serve in their shells.

## ENTRÉES.

CURRIED RABBIT.—Prepare the curry as above, adding, instead of the shrimps, rabbit, previously jointed and fried with onion. Serve with boiled rice. (Wineglass of sherry improves it.)

MUTTON CUTLETS, WITH TOMATO SAUCE.—One and a half pounds neck of mutton cutlets 1s. 1½d., tomato sauce 4d.=1s. 5½d. Beat the cutlets flat to about  $\frac{1}{4}$  inch in thickness, season with pepper and salt; beat the yolk of an egg, brush it lightly over the cutlets, then dip into bread crumbs; melt 2 ounces of butter in an omelet pan, and put the cutlets in it; set it over a gentle, clear fire for 5 minutes; turn them over, do them for 5 minutes longer, lay them on a clean cloth, then put them in a dish, one leaning over another in a circle, with purée of good tomato sauce in the centre. Peas may be put in the centre without tomatoes.

ANGELS ON HORSEBACK.—Quarter pound of fat bacon 2d., 20 oysters (American) 1s. 4d., essence of anchovy, cayenne, and lemon juice 1d.=1s. 3d. Cut the bacon in very thin slices, trimming off all the rind; take 1 oyster, beard it, add to it 2 drops of anchovy essence, 3 drops of lemon juice, and 2 grains of cayenne; roll it firmly in a slice of bacon, and when all are rolled put them on small skewers—about 5 on each, and fry them or cook them in a dutch oven before the fire. Serve each roll on a piece of fried bread.

MUTTON CURRIED.—Prepare the curry as above, and add the slices of cold mutton. Serve with boiled rice.

VEAL CUTLETS.—One and a half pounds from fillet of veal 1s. 3d.,  $\frac{1}{2}$  lb. bacon 4d., 1 egg 1d.=1s. 8d. Cut the veal into cutlets, about  $\frac{1}{2}$  inch thick, the size of crown piece, dip into egg, cover with bread crumbs mixed with cayenne, salt, and nutmeg. Fry a nice brown in boiling fat. Arrange round a dish, with bacon ; peas in the centre.

FILLETS OF BEEF.—Two pounds under-cut of sirloin of beef 1s. 8d., 1 lemon 1d., 2 ozs. of butter  $1\frac{1}{2}$ d., and a little good gravy, with sherry  $1\frac{1}{2}$ d.=2s. Cut the under-cut of a sirloin of beef into small slices, fry them for 8 minutes in 2 ozs. of butter, warm the gravy, and squeeze half a lemon into it, with a small wine-glassful of sherry. Serve in a silver dish, with wall of potatoes in the middle.

CURRIED SHRIMPS.—One pint of picked shrimps 9d., 1 tablespoonful of curry 1d.,  $\frac{1}{2}$  pint of stock, 1 large onion, 2 ozs. of butter 2d., a tablespoonful of vinegar=1s. Mix 1 tablespoonful of curry powder and 1 tablespoonful of flour, with a little water, into a smooth paste ; then stir it into half a pint of good stock or gravy soup ; add a large onion, sliced and fried, and simmer in a saucepan for a long time ; then add the shrimps, stirring occasionally ; then add 2 ozs. of butter and 1 tablespoonful of vinegar, and simmer for a quarter of an hour longer.

## M E A T S .

SPICED BEEF.—Six pounds of beef 4s. 3d., 1 oz. of bay salt (saltpetre)  $\frac{1}{4}$ d., 4 ozs. salt  $\frac{1}{4}$ d.,  $\frac{1}{2}$  oz. of pepper,  $\frac{1}{2}$  oz. of allspice,  $\frac{1}{2}$  oz. of nutmeg, and  $\frac{1}{2}$  oz. of brown sugar 4d.=4s. 7 $\frac{1}{2}$ d. Lay the beef in a pickling pan, mix the salts, sugar, and spices well into the beef. Turn it and rub well every morning for a fortnight in summer, and three weeks in winter. When required, place it in a pan or jar, cover it over with a thick paste of flour and water, and bake for 2 or 3 hours. Let it cool in the jar for an hour, and then turn out. Serve cold.

SIRLOIN OF BEEF.—Eight pounds of beef at 9d.=6s. Have the fire very hot to start with; wash the joint thoroughly in hot water, and dry it. Flour it well, and sprinkle with salt. Let it cook quickly for 10 minutes, then roast more slowly. Baste every 20 minutes, and allow 20 minutes for cooking to each pound of meat.

STEWED BEEFSTEAK (2).—Brown 1 lb. of steak (9d.) slightly in a frying pan; then place it in a stewpan, with a carrot, a turnip, and a large onion, all sliced. Cover the meat with enough stock. Let it stew very gently, and sprinkle a little chopped parsley over it before serving. Thicken the gravy with a little butter and flour, and add a few port wine dregs, a little mushroom ketchup and Worcester sauce. Send to table with it carrots and turnips, cut into shapes and cooked in stock. Cost 1s.

**STEWED RABBIT.**—One rabbit 1s. 2d.,  $1\frac{1}{2}$  ozs. butter  $1\frac{1}{2}$ d.,  $\frac{1}{2}$  lemon  $\frac{1}{2}$ d., wineglass of sherry 1d.=1s. 5d. Cut the rabbit into joints, Fry in butter and onion. Stew in good gravy, flavoured with a clove, a little lemon juice, lemon peel, and 1 wineglass of sherry. Thicken the gravy with a piece of butter, the size of a small nut, rolled in flour.

**HAM AND PEAS.**—Take a cupful of peas that have been cooked the day before, warm them by standing the cup in a pan of boiling water for a few minutes. Break 4 eggs, and beat them with a tablespoonful of good cream; melt 1 oz. of butter in a pan, add the peas to the eggs; add pepper, salt, and cayenne. A quarter of a pound of cooked ham cut into small dice may be cooked in the same way, but it must be warmed through before adding to the eggs, with a little more butter, salt omitted. Pour the mixture into the pan, and serve on slices of toast. 9d.

**PIGEON PIE.**—Two pigeons 2s., a rumpsteak 1s., pepper, salt, a little gravy, 2 ozs. of butter  $1\frac{1}{2}$ d., and pastry 3d.=3s.  $4\frac{1}{2}$ d. Lay a rim of paste round the edge of a pie dish; put at the bottom a thin beefsteak, sprinkled with pepper and salt. Pick and prepare the pigeons, wash very clean, cut off the feet and press the legs into the sides, put a bit of butter and pepper and salt inside each, lay them in the dish breast upwards, and the necks and gizzards between them; sprinkle pepper and salt over them, add the yolks of 3 hard-boiled eggs, lay a thin sheet of paste over the top, then a puff paste half an inch thick over that; cut it close to the dish; brush it over with egg, ornament the top, and stick the four feet out of it. When done, pour in a little good gravy.

**BEEF RISsoles.**—Half-a-pound of cold beef,  $\frac{1}{2}$  lb. of bacon 4d., bread crumbs  $\frac{1}{2}$ d., 1 egg 1d., 2 ozs. of flour  $\frac{1}{4}$ d., 1 oz. of chopped parsley and thyme  $\frac{1}{4}$ d.=6d.; a little milk, salt, and pepper.

**SHEPHERD'S PIE.**—Mince the remains of some cold beef, season with a very little onion, pepper, and salt; pour in 1 teacupful of good gravy; fill a pie-dish three parts full with the meat; cover with mashed potatoes; cook in a moderate oven. The mashed potatoes should be quite brown.

**BROILED BEEFSTEAK (1).**—Two pounds of rumpsteak 1s. 8d., 1 ounce of butter, and 1 tablespoonful of ketchup 1d.=1s. 9d.; pepper and salt. Have a very hot and clear fire, rub the gridiron with salt, and put it close to the fire, gradually raising as the meat is cooked. Never stick a fork into the meat; turn it with tongs. Get a rumpsteak about  $\frac{3}{4}$  inch or  $\frac{1}{2}$  inch thick. Divide it in two. A fork may be stuck into the fat of the steak if you have no tongs. Have ready a hot dish, on which you have placed a lump of butter the size of a walnut, a tablespoonful of mushroom ketchup, and a little salt and pepper. Lightly rub the steaks with butter. Serve quickly.

**HARICOT MUTTON.**—Two pounds loin of mutton 1s. 6d., 2 onions  $\frac{1}{2}$ d., glass of port wine 2d., 2 dessert-spoonfuls of mushroom ketchup  $\frac{1}{2}$ d., 2 turnips  $\frac{1}{2}$ d., 2 carrots  $\frac{1}{2}$ d., half a head of celery 1d., a large piece of butter 1d.=2s.;  $\frac{1}{2}$  pint of gravy, a little flour, pepper, and salt. Divide the chops of a loin of mutton, and take off some of the fat; cut 2 onions into rings, and fry them with the meat



a nice brown, in a good sized piece of butter ; thicken a half pint of gravy with a little corn flour, and pour it over the chops. Set them at the side of the fire to stew slowly for three-quarters of an hour or rather more ; parboil 2 carrots, 2 turnips, and half a head of celery ; cut the former into shapes and the celery into slices, and add them to the meat. About 20 minutes before serving pour in a glass of port wine, 2 spoonfuls of ketchup, and after boiling it up once, serve it hot.

**HOT-POT.**—Put a layer of thin slices of mutton at the bottom of a tin pie-dish. Season with pepper and salt, and a very little finely-chopped onion ; then a layer of potatoes sliced, and alternate layers of meat and potatoes until the dish is full. Add a teacupful of good gravy. Bake thoroughly.

**LIVER AND BACON.**— $2\frac{1}{2}$  lbs. of calf's liver  $\frac{1}{8}$ , 1 lb. of bacon 8d., juice of one lemon  $\frac{1}{2}$ d., 1 lemon for garnishing 1d., 2 ozs. of butter  $1\frac{1}{2}$ d., pepper, salt, and a little flour, = 2s. 7d. Soak the liver in cold water for half an hour, then dry it in a cloth and cut into thin narrow slices ; cut as many thin slices of bacon. Fry the bacon lightly ; take it out and keep it hot, then fry the liver in the same pan, season with a little pepper and salt, dredging over it a little flour. When it is a nice brown arrange it round a dish with a roll of bacon between each slice. Pour off the fat from the pan, put in 2 ozs. of butter well rubbed in flour to thicken the gravy ; squeeze in the juice of a lemon, add a cupful of hot water, boil it and pour into the centre of the dish. Serve with slices of lemon, cut into 4, round the edge of the dish.



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POTATO PIE.—One pound scraps of mutton 6d.,  $1\frac{1}{2}$  lbs potatoes  $\frac{1}{2}$ d., teacupful of milk, 2 onions, salt, and pepper 1d. =  $7\frac{1}{2}$ d. Cut the mutton into small pieces (or mince it, if cooked before). Lay it in a pie-dish, slice the onions, and mix them with the meat, adding pepper and salt. If the meat be cooked, a teacupful of stock should be poured over it. Boil the potatoes, mash them with the milk, and spread them over the meat, smoothing them over with a knife dipped in milk. Bake for an hour.

IRISH STEW.—One and a half pounds breast of mutton 1s.  $1\frac{1}{2}$ d., 2 lbs. of potatoes 1d., 3 onions 1d., 2 tablespoonfuls of flour, salt, and pepper  $\frac{1}{2}$ d. = 1s. 4d. Cut the meat into small pieces. Slice the potatoes and onions, raw. Mix the flour, pepper, and salt; dip each bit of meat into it. Put a layer of sliced potatoes at the bottom of the pan, then a layer of meat, then one of onion, and so on until the dish is full, covering with a layer of potatoes. Pour the water over the whole, and stew for an hour and a half, slowly. (Stock may be used instead of water, but it is not necessary.) This dish may be made in a saucepan or a pie-dish—when, of course, it is cooked in the oven. The secret of success is to cook it slowly, and on no account to let it boil. Meat contains albumen, which is like the white of an egg. This, you all know, turns into a tough, leathery substance when boiled; and in the same way meat becomes tough and hard. For this reason we put a joint of meat into boiling water for 5 minutes only (which forms a hard case to keep the juices in), and then simmer it slowly. In stewing we wish to have a good gravy, and therefore cook it slowly.

## V EGETABLES.

POTATO CROQUETTES.—Eight large potatoes 1d., 1½ oz. butter 1½d., pepper, salt, a little nutmeg, and a sprig of parsley ¼d., 2 eggs and some bread crumbs 2d.=4½d. Wash 8 large potatoes and roast them in the oven; take out the inside, and when cold pound them in a mortar with about an ounce or an ounce and a half of butter; then stir in a seasoning of pepper, salt, and nutmeg, with a sprig of parsley chopped up fine. Mix and pound all well together, and then bind with the yolks of 2 eggs and the white of one. Make them into balls, roll two or three times in bread crumbs; and fry in boiling fat. When done, drain on paper and serve.

POTATO CHIPS.—Peel, wash, and slice some large potatoes, lay them in cold water for a short time; fry in butter or boiling fat till a light brown; drain until quite free from grease, on paper; and serve round the beef-steak or in a separate dish.

CAULIFLOWER AU GRATIN.—Arrange some neatly cut pieces of cauliflower, previously boiled, on a dish; pour over them a cupful of clarified butter; strew over 2 ozs. of grated cheese; season with pepper, salt, and nutmeg. Set in the oven until lightly coloured.

FRIED CELERY.—Three heads of celery 6d., 2 eggs 2d., 2 ozs. of butter 1½d., 4 spoonfuls of white wine and 2 ozs. of flour 2d., 2 ozs. of lard 1d.=1s. 0½d. Cut the green tops of 3 heads of celery; remove the outside stalks, and

clean the roots well; make a batter with the yolks of 2 eggs well beaten, the white wine, and a little salt and nutmeg; stir in the flour thoroughly. Dip each head of celery into the batter, and fry in lard. Serve quite hot, with melted butter poured over them.

PURÉE OF CELERY.—Six heads of very white celery 1s., 3 ozs. of fresh butter  $2\frac{1}{2}$ d., 2 ozs. or 3 ozs. of flour  $\frac{1}{4}$ d.,  $\frac{3}{4}$  of a pint of milk  $1\frac{1}{4}$ d., pepper and salt (or mixed cream and milk)=1s. 4d. Wash the celery very clean; cut them into small, thin slices; put them into a stewpan, with the butter, pepper, and salt; cover it closely, and let it stew until the celery is sufficiently tender to pulp, taking care it does not become coloured; then pour in the milk or milk and cream; boil it up for 20 minutes or more, stirring it constantly. When done, rub through a wire sieve, make it hot, and serve, piled up in the centre of cutlet, poultry, &c.

SALAD.—Two lettuces 1d., endive or young onions  $\frac{1}{2}$ d., 2 tablespoonfuls of salad oil, 2 tablespoonfuls of vinegar  $\frac{1}{2}$ d., 1 teaspoonful of pounded sugar  $\frac{1}{2}$ d., 1 teaspoonful of mustard, 4 tablespoonfuls of cream (or milk) 1d.= $3\frac{1}{2}$ d. Put the mixed mustard into a salad bowl with the sugar, and add the oil drop by drop, carefully stirring and mixing all the ingredients together; drop the milk and vinegar in the same way; season, cayenne and salt. It should have a creamy appearance, and when mixing, the ingredients cannot be added too gradually or stirred too much.

## SAUCES.

ANCHOVY SAUCE.—Three dessert-spoonfuls of anchovy essence  $\frac{1}{2}$ d.,  $\frac{1}{2}$  pint of melted butter 2d., well seasoned with cayenne and chopped mace  $\frac{1}{2}$ d.=3d.

TOMATO SAUCE FOR CUTLETS.—Half a pound of tomatoes (at 6d.) 3d., 1 tablespoonful of vinegar, mixed with cayenne,  $\frac{1}{2}$  teaspoonful of white pepper, 1 teaspoonful of salt, and  $\frac{1}{2}$  oz. of shallot  $\frac{1}{2}$ d., 1 $\frac{1}{2}$  lemons 1 $\frac{1}{2}$ d.=5d.

PARSLEY AND BUTTER.—Half a pint of melted butter 2d., a small handful of parsley  $\frac{1}{2}$ d.=2 $\frac{1}{2}$ d. Wash the parsley thoroughly, boil it for 6 or 7 minutes till tender, then press the water well out of it, chop it very fine; make  $\frac{1}{2}$  or  $\frac{1}{4}$  of a pint of melted butter (the less butter the less parsley); mix it gradually with the hot, melted butter.

OYSTER SAUCE.—Half a score of oysters (at 1s.) 6d.,  $\frac{1}{2}$  a teacupful of gravy,  $\frac{1}{2}$  a pint of melted butter 2d.=8d. Stew the beards of the oysters in their own juice with  $\frac{1}{2}$  a teacupful of good clear gravy; strain it off, add it to the melted butter; put in the oysters, and let them simmer gently for 3 minutes.

MELTED BUTTER.—Two ounces of butter 1 $\frac{1}{2}$ d., a little flour, and about 2 tablespoonfuls of water  $\frac{1}{2}$ d.=2d. Put about 2 ozs. or 2 $\frac{1}{2}$  ozs. of butter into a very clean saucepan, with 2 tablespoonfuls of water; dredge in a little flour, and shake it over a clear fire one way until it boils. Pour into a tureen and serve.

**BREAD SAUCE** (for Fowls, Turkey and Game).—One pint of milk, 1 onion and a little mace 2d., cayenne, salt, 1 oz. of butter 1d., a breakfast cupful of stale bread  $\frac{1}{2}$ d. = 3 $\frac{1}{2}$ d. Peel and slice an onion, and simmer it in a pint of new milk until tender, break the bread into pieces, and put it into a small stewpan; strain the hot milk over it. Let it soak for at least an hour; then beat up smooth with a fork, add the pounded mace, cayenne, salt, and 1 oz. of butter; boil it up and serve in a sauce tureen. The onion must be taken out before pouring the milk on the bread.

**BREAD CRUMBS**.—Cut some thin bread. Put it into a moderate oven until very crisp, without being burnt and then roll it very fine. Put the crumbs into a very clean frying pan of boiling clarified dripping or butter; season with a little cayenne. Fry as quickly as possible, take them out and thoroughly drain from any moisture before the fire.

**MINT SAUCE**.—Two tablespoonfuls of green mint and 1 tablespoonful of pounded sugar  $\frac{1}{2}$ d.,  $\frac{1}{4}$  of a pint of vinegar  $\frac{1}{2}$ d. = 1d. Pick and wash the green mint very clean, chop it fine; mix the sugar and vinegar in a sauce tureen; put in the mint, and let it stand.

**WHITE SAUCE FOR FOWLS OR TURKEY**.—Half a pint of cream or milk 9d.,  $\frac{1}{4}$  lb. of butter 3d., 4 anchovies, 2 cloves 1d.,  $\frac{1}{2}$  pint of water, 1 blade of mace, 15 peppercorns, salt,  $\frac{1}{3}$ d. = 1s. 1 $\frac{1}{2}$ d. Boil in  $\frac{1}{2}$  pint of water 2 cloves, a blade of mace, and the peppercorns; then strain into a stewpan; add 4 anchovies chopped fine,  $\frac{1}{4}$  lb. of butter, a little flour, and  $\frac{1}{2}$  pint of cream. Boil up for 3 or 4 minutes, stirring it all the time.

SAUCE FOR CABINET PUDDING.—Yolks of 3 eggs  $1\frac{1}{2}$ d., a glass of white wine, sugar to taste 2d., 1 lemon 1d.= $4\frac{1}{2}$ d. Put the yolks of 3 or 4 eggs into a basin; whisk for two minutes; then add the wine and lemon juice (strained), and the rind (grated); put the basin into a stewpan of boiling water, over a clear, bright fire, and whisk it all together until it is a creamy froth. Then pour it over the pudding.

## PUDDINGS AND PARTS.

Rich Plum Pudding.						s.	d.
$1\frac{1}{2}$ lbs. of Raisins	...	...	...	...	...	0	9
$1\frac{1}{2}$ lbs. of Currants	...	..	...	...	...	0	9
$1\frac{1}{2}$ lbs. of grated Bread	..	...	...	...	...	0	3
1 lb. of Beef Suet	...	...	...	...	...	0	$9\frac{1}{2}$
Peel of 1 large Lemon	...	...	...	...	...	0	$0\frac{1}{2}$
3 ozs. of Almonds	...	...	...	...	...	0	3
A little Nutmeg and Mixed Spice	...	..	...	...	...	0	2
$\frac{3}{4}$ lb. of Candied Orange Peel	...	...	...	...	...	0	$3\frac{3}{4}$
8 Eggs 8d., $\frac{1}{2}$ pint of Milk 1d.	...	...	...	...	...	0	9
1 wineglass of Brandy 3d....	...	...	...	...	...	0	3
						4	$3\frac{3}{4}$

This quantity is enough for three puddings, at  $1\frac{1}{5}$  each.

GINGERBREAD PUDDING.—One egg 1d., 5 ozs. of bread  $\frac{1}{2}$ d., 3 ozs. of flour  $\frac{1}{4}$ d., 5 ozs. treacle syrup 1d., 3 ozs. of suet  $1\frac{1}{2}$ d., 1 tablespoonful of ground ginger  $\frac{1}{4}$ d.= $4\frac{1}{2}$ d. Grate 5 ozs. of stale bread and mix it with the suet, chopped *very* fine, and 2 ozs. of flour; add the ground ginger, and mix all well together with the treacle. Put it into a mould, and boil for 2 hours. (Very good recipe).

## A good Plum Pudding without Eggs.

	s.	d.
1 lb. Raisins (Valencia) ... ..	0	6
$\frac{1}{2}$ lb. Suet $4\frac{1}{2}$ d., 1 lb. Flour 2d. ... ..	0	$6\frac{1}{2}$
4 ozs. Bread Crumbs and 2 ozs. Treacle ... ..	0	$0\frac{1}{2}$
Pint Milk 2d., half Nutmeg and grated Ginger 1d.	0	3
	<hr/>	
	1	4

Chop the suet very fine, and mix it with the flour; add the bread crumbs, ginger, and nutmeg, and the raisins (stoned). Mix all well together, with the milk and treacle. Put it into a basin or floured cloth, and boil for 4 hours.

This quantity is enough for two puddings.

BREAD AND BUTTER PUDDING.—Three eggs 3d., 2 ozs. of currants and 2 ozs. of raisins  $1\frac{1}{2}$ d., 2 ozs. of butter 2d., pint of milk (from cream skimmed for breakfast), bread  $\frac{1}{3}$ d.=7d. Line a dish with thin slices of bread and butter, sprinkle with currants and raisins, put another layer of bread and butter, beat the eggs and milk well; season with a little nutmeg and chopped lemon peel. Pour gently into the dish, and bake three-quarters of an hour.

BAKED RHUBARB PUDDING.—Four sticks of rhubarb 1d., 4 ozs. of moist sugar  $\frac{1}{2}$ d.,  $\frac{1}{2}$  lb. of suet crust, one-third of a pound of flour  $\frac{1}{2}$ d., 2 ozs. of suet 1d., sugar  $\frac{1}{4}$ d., butter  $\frac{1}{4}$ d.= $3\frac{1}{2}$ d. Chop the suet as finely as possible, and rub it well into the flour; mix with a knife; work to a very smooth paste with a cupful of water, and roll it out; line a buttered basin; wash and pare the rhubarb; cut it into small pieces; fill the basin with it; add sugar; cover with paste, and bake.



RICE PUDDING.—Three ounces of rice  $\frac{1}{2}$ d.,  $\frac{1}{4}$  lb. of brown sugar  $\frac{1}{2}$ d., half a nutmeg and peel of half a lemon,  $\frac{1}{2}$ d., 3 gills of milk (from that skimmed for breakfast),  $\frac{1}{2}$  teaspoonful of salt= $1\frac{1}{2}$ d. Wash the rice in warm water, rinse in cold water, and add it to the other ingredients. Put it into a tin pie-dish and bake in a moderate oven for 2 hours. It is much better baked in a tin.

TAPIOCA PUDDING.—One teacupful of tapioca  $\frac{1}{2}$ d., 3 gills of milk (from breakfast), sugar  $\frac{1}{2}$ d., 2 eggs 2d.=3d. Cover the bottom of the dish with tapioca; mix with a little milk smoothly; fill up with milk. Bake slowly in quick oven for 4 hours.

APPLE CHARLOTTE.—2 lbs. of apples 4d., bread  $\frac{1}{4}$ d., 2 ozs. of butter 2d., peel of half a lemon  $\frac{1}{4}$ d., sugar  $\frac{1}{2}$ d., citron 1d.=8d. Butter a dish thickly; sprinkle brown sugar over the butter; then line the dish with slices of thin bread thickly buttered; cut some good baking apples in layers, with brown sugar, citron, and lemon peel on each layer. Cover the top with a slice of bread soaked in warm water.

PANCAKES.—Three eggs 3d., a pinch of 3 table-spoonfuls of flour  $\frac{1}{2}$ d., milk ( $\frac{3}{4}$  of a pint)  $1\frac{1}{4}$ d.=5d. Beat the yolks of 3 eggs, add a pinch of salt, add gradually the flour, add the milk, beat up and add the whites of 3 eggs, melt  $\frac{1}{2}$  oz. butter in a pan. When quite hot pour in rather more than 1 gill of the mixture, and fry a light brown. Roll up the pancake while in the frying-pan and put into a very hot dish. Repeat until all cooked, adding a small piece of butter each time. Serve with lemon and sugar separately.



**CHEESE PUDDING.**—Three ounces of cheese  $1\frac{1}{2}$ d., 2 eggs  $1\frac{1}{2}$ d., cream 1d.=4d. Well beat 2 eggs, add to them a teacupful of cream, a little salt and pepper, and 2 large tablespoonfuls of rich grated cheese. Mix all well together, and bake it in a quick oven. (Enough for four people.)

**CABINET PUDDING.**—Quarter-pound of Savoy biscuits  $4\frac{1}{2}$ d., 2 ozs. raisins 1d., 3 ozs. of ratafias 3d., 2 eggs 2d., not quite  $\frac{1}{2}$  pint of milk 1d., 1 gill sherry  $4\frac{1}{2}$ d.=1s. 4d. Soak the biscuits in sherry, trim neatly; wash, stone, and arrange the raisins by a mould; place a layer of the Savoy biscuits, then a layer of ratafias soaked in sherry, and repeat until all are in the mould; beat up the eggs, add the milk, stir together, and pour into the mould. Cover the top with buttered paper, and steam. Serve with sauce round it.

**CABINET PUDDING SAUCE.**—See page 158.

**PASTRY.**—Five ounces of butter  $4\frac{1}{2}$ d., 5 ozs. of lard  $2\frac{1}{2}$ d., 1 lb. of flour  $1\frac{3}{4}$ d., 2 teaspoonfuls of cream of tartar and 1 teaspoonful of soda  $\frac{1}{4}$ d.=9d. Rub the cream of tartar and soda through a sieve, put it to the flour, add enough water to bind it, and work it smooth; roll the paste to  $\frac{1}{2}$  an inch thick, spread over it one-third of the butter and lard; fold it up, roll out again, then put another third of butter and lard, fold and roll again; spread the remaining butter and lard, and fold and roll for the last time. Make in a cool place with hands just washed in cold water.

**CHEAP CHEESECAKES.**—One lemon 1d., 3 ozs. of sugar  $\frac{1}{2}$ d., arrowroot  $\frac{1}{2}$ d., pastry 2d.=4d. Take 1 lemon and

3 ozs. of sugar ; rub the sugar on the rind, then put the sugar in a basin in not quite  $\frac{1}{2}$  pint of water, squeeze in the juice, and place all in a saucepan to dissolve the sugar ; thicken with a little arrowroot or cornflour till it becomes a jelly, stirring all the time until it is quite smooth ; put the thickening in gradually, stirring quickly. Pour it then on to a plate to get cold, and then with two forks break it into little pieces and fill the tartlets.

CHEESECAKES.—Half a pound of loaf sugar  $1\frac{1}{2}$ d., 3 eggs 3d., juice of  $1\frac{1}{2}$  lemons  $1\frac{1}{2}$ d., peel of 1 lemon, 2 ozs. of butter 2d.=8d. Makes 20 cheesecakes. Take  $\frac{1}{2}$  lb. of loaf sugar, broken as for tea ; add to it 3 eggs, well beaten, leaving out the white of one ; the juice of the lemons (strained) and the grated peel of one ; and 2ozs. of butter. Put these ingredients into a stewpan, and stir them gently over a slow fire till as thick as honey, then pour into small jars. Tie papers dipped in brandy. Keep in a cool place.

MINCEMEAT.—Two pounds of currants 10d., 2 lbs. of dessert raisins 2s.,  $1\frac{1}{2}$  lbs. of suet  $11\frac{1}{2}$ d., 2 lbs. of chopped apples 6d., 2 ozs. of candied lemon 3d., 2 ozs. of candied citron 1d.,  $1\frac{1}{2}$  lbs. of moist sugar  $3\frac{3}{4}$ d., 1 nutmeg  $1\frac{1}{2}$ d.,  $\frac{1}{2}$  bottle of British brandy 1s. 6d.=6s.  $6\frac{3}{4}$ d. Chop up well, afterwards mixing in the brandy. (Special recipe.)

VENUS PUDDING.—One pint of custard  $3\frac{1}{2}$ d., 1 pint of milk  $1\frac{1}{2}$ d., 6 sponge biscuits 2d.,  $\frac{1}{2}$ oz. of gelatine  $4\frac{1}{2}$ d., 2 ozs. of white sugar, 1 stick of vanilla (or a little lemon peel)  $\frac{1}{2}$ d., ratafias 1d.=1s. 1d. Put these ingredients into a saucepan, and when boiling take the flavouring out ;

place 6 sponge fingers and 1 oz. of ratafias into a mould ; pour the mixture over the cakes. When quite cold turn it out and serve with custard round, flavoured with vanilla.

QUEEN OF PUDDINGS.—Half a pint of bread crumbs  $\frac{1}{2}$ d., 1 dessert-spoonful of sugar, a piece of butter the size of a walnut  $\frac{1}{2}$ d., yolk of 1 egg  $\frac{1}{2}$ d., white of egg  $\frac{1}{4}$ d., half pint of milk and a little lemon peel 1d., jam 1d.=4d. Mix all together, except the white of egg and the jam, and bake just to set ; when a little cool cover with a little jam ; beat the white of an egg to a stiff froth, with a little sugar ; put into the oven until the top is a nice light brown. If to be eaten cold it should not be browned.

## SWEETS.

### A Rich Trifle (quantities given for 2).

	s.	d.
14 Spongecake $1\frac{1}{2}$ , $\frac{1}{2}$ lb. of Macaroons $7\frac{1}{2}$ d. ...	1	$9\frac{1}{2}$
$\frac{1}{4}$ lb. Ratafias 4d., 2 ozs. Crystalline Cherries $2\frac{1}{2}$ d. ...	0	$6\frac{1}{2}$
2 ozs. of Sweet Almonds 2d., peel of 2 Lemons 1d. ...	0	3
1 pint of Sherry ... ..	0	9
1 pot of Raspberry Jam 6d., 1 pint Custard 10d... ..	1	4

For the Whip Cream—

1 pint of Cream $1\frac{1}{6}$ , 2 Whites of Egg 1d. ...	1	7
3 ozs. Loaf Sugar 1d., a wineglass of Sherry 3d... ..	0	4
	<hr/>	<hr/>
	6	7

Put the cream, pounded sugar, glass of white wine, and the whites of 2 eggs into a bowl and whisk them to a

stiff froth, and as the froth rises take it off with a skimmer, and put it on the reversed side of a sieve to drain, and set in a cool place to drain until the next day. Then put the spongecakes at the bottom of a large dish (or two medium size), then the macaroons and the ratafias. Pour over them the sherry. When well soaked, grate the peel of 2 lemons, add the blanched almonds, cut into thin shreds, and the raspberry jam; pour over the whole the custard, pile the whip lightly over the top, and strew the crystalline cherries over the whip.

PINEAPPLE AND CREAM.—One tin of pineapple. Simmer the juice for 10 minutes. When cold add sixpennyworth of cream.

VELVET CREAM.—One ounce of gelatine  $4\frac{1}{2}$ d., a breakfast-cupful of sherry 6d., juice of 1 large lemon 1d. (the peel rubbed with sugar), 1 pint of cream 1s. 6d.=2s.  $5\frac{1}{2}$ d.

VANILLA CREAM.—One ounce of gelatine  $3\frac{1}{2}$ d., 1 pint of new milk 2d.,  $\frac{1}{4}$  pint of cream 6d., 1 pod of vanilla 1d., 5 or 6 ozs. of loaf sugar 1d., yolks of 8 eggs 4d.=1s.  $5\frac{1}{2}$ d.

CHOCOLATE CREAM.—One bar of chocolate 1d., 3 gills of new milk 3d., yolks of 8 eggs 4d.,  $1\frac{1}{2}$  ozs. of good moist sugar  $\frac{1}{2}$ d., 1 packet of gelatine  $3\frac{1}{2}$ d.=1s. Break a bar of chocolate into small pieces; pour over them half a pint of milk and the cream, mixed; let it remain until it is dissolved, and then boil it slowly for 10 minutes; well beat the yolks of 5 eggs with a tablespoonful and a half of good moist sugar; pour into a jug; stand it in a stewpan of boiling water, stirring with a silver spoon until it is thick; then add 1 oz. of gelatine, previously dissolved in half the milk. Pour into an oiled mould, and set.

ORANGES AND CREAM.—Cream 6d., oranges 4d., sugar  $1\frac{1}{2}$ d.=11 $\frac{1}{2}$ d. Divide the oranges into small pieces; add pounded sugar; pile a pyramid on to a dish, and cover with whipped cream.

BLANC-MANGE.—One ounce of gelatine 4 $\frac{1}{2}$ d., 1 quart of milk 4d., 4 or 5 ozs. of lump sugar 1d., 2 or 3 laurel or bay leaves  $\frac{1}{2}$ d.=10d. Soak an ounce of gelatine in 1 pint of new milk for 2 or 3 hours; boil 2 or 3 laurel or bay leaves in a pint of milk, when boiling pour over the soaked gelatine, stir till it dissolves; add 4 or 5 ozs. of lump sugar; strain through a muslin; stir it occasionally till it thickens, and then pour into moulds.

CORNFLOUR BLANC-MANGE.—One quart of milk 4d., 4 tablespoonfuls of cornflour 1d., 3 ozs. sugar  $\frac{1}{2}$ d., lemon peel  $\frac{1}{2}$ d., vanilla flavouring  $\frac{1}{2}$ d.=6 $\frac{1}{2}$ d. For chocolate mould; add 2 ozs. of chocolate, dissolved; put 1 quart of milk into a basin; mix smoothly with the cornflour; add a pinch of salt; sugar to taste; very thin lemon peel; flavour with vanilla essence. Strain through a coarse sieve into a mould.

GROUND RICE BLANC-MANGE.—Four ounces of ground rice 1d., 1 quart of milk 3 $\frac{1}{2}$ d., 2 $\frac{1}{2}$  ozs. of loaf sugar  $\frac{1}{2}$ d., flavouring essence of almonds  $\frac{1}{4}$ d.,  $\frac{1}{2}$  lb. of jam 1 $\frac{3}{4}$ d.=7d. Simmer a pint of milk with 2 $\frac{1}{2}$  ozs. of loaf sugar; add the flavouring until on the point of boiling; then stir in the rice, previously mixed to a smooth thin batter with the remaining pint of milk. Boil the whole for 10 minutes, stirring all the time, until very thick. Moisten a mould with oil; pour in the rice. Turn out when quite cold and firm, and serve with jam round it.

**COFFEE CUSTARDS.**—Quarter pint of coffee 1d.,  $\frac{1}{2}$  pint of milk 1d., eggs 2d.=4d. Make a quarter of a pint of very strong coffee, and when cold stir it into half a pint of sweetened milk; beat up two fresh eggs, leaving out the whites; mix them with the coffee and milk; put into a jug, and stir over the fire as above. When cool pour into custard glasses.

**JELLY.**—1 oz. of gelatine  $4\frac{1}{2}$ d.,  $\frac{1}{2}$  pint of sherry  $4\frac{1}{2}$ d., 2 lemons 2d., 1 egg 1d.,  $\frac{1}{4}$  lb. of lump sugar 1d.=1s. 1d. Soak 1 oz. of gelatine in half a pint of cold water for two or three hours, then add the same quantity of boiling water; stir until dissolved, and add the juice and peel of 2 lemons, with wine and sugar sufficient to make the whole quantity one quart. Have ready the white and shell of an egg, well beaten together, and stir these briskly into the jelly; boil for two minutes without stirring it. Let it stand two minutes; strain through flannel bag.

**COFFEE CREAM.**—One cupful of made coffee 1d., 4 ozs. of sugar 1d.,  $\frac{3}{4}$  of a pint of milk  $1\frac{1}{2}$ d., yolks of 8 eggs 4d., 2 ozs. of gelatine 7d.=1s.  $2\frac{1}{2}$ d. Put  $\frac{3}{4}$  of a pint of boiled milk into a stewpan, with a large cupful of made coffee; add the yolks of 8 well-beaten eggs and 4 ozs. of pounded loaf sugar; stir the whole briskly over a clear fire until it begins to thicken; take it off the fire; stir it for a minute or two longer; strain it through a sieve on the 2 ozs. of gelatine. Mix it thoroughly together, and when the gelatine is dissolved pour the cream into a mould, previously dipped into cold water, and set the mould in rough ice.



APRICOTS AND CREAM.—Apricots 1s., cream 6d.=1s. 6d. One tin of apricots. Simmer the juice for about 10 minutes, and pour over the apricots. When cold add sixpennyworth of cream, whipped to a stiff froth.

STEWED PEARS.—Ten large pears 9d., 7 ozs. loaf sugar 1½d., 7 cloves ½d., allspice ½d., ¼ pint of port wine 3d.=1s. 2½d. Pare and core the pears, dividing them with part of the stalk on each piece; put them into a very clean stewpan with 7 ozs. of loaf sugar, rather more than ½ a pint of water, the wine, 7 cloves, 6 allspice, the peel of 1 lemon, and a few drops of cochineal. Let them stew gently over a clear fire until tender, and when done take them carefully out and place in a glass or silver dish. Boil up the syrup for a few minutes, and when cool pour it over the pears. The wine may be omitted.

MERINGUES.—Four eggs 4d., ½ lb. fine powdered sugar, 1½d., 1 lemon 1d., ½ pint of cream 6d.=1s. 0½d. Whisk the whites of 4 small eggs to a stiff froth, stir in the sugar, flavour with essence; repeat the whisking until it will lie in a heap. Lay the mixture on letter paper in the shape of half an egg, moulding it with a spoon about half an inch apart. Then place the paper containing the meringues on a piece of hard wood and put them in a quick oven; do not close it. Watch them, and when they begin to have a yellow appearance take them out. Remove the paper and let them cool for 3 minutes; slip a thin bladed knife very carefully under each, and in your hand join the two edges. The soft inside may be taken out and filled with whipped cream, flavoured and joined together, as above.

## SAVOURIES.

**ANCHOVY EGGS.**—Four eggs 4d., anchovy paste 1d., watercress  $\frac{1}{2}$ d.=5 $\frac{1}{2}$ d. Boil four eggs hard; take out the yolks; mix with a very little anchovy paste, pepper, and salt. Replace the mixture, and place each half, surrounded by watercress (as a nest) on a dish.

**DEVILLED LOBSTER.**—Tinned lobster, devilled and mixed with white sauce, is very good arranged in shells, with crumbs sprinkled over the top and baked.

**CHEESE AND SARDINES.**—Take Gruyère or Cheddar cheese, cut it in pieces about 2 inches in length and 1 inch wide; season with cayenne pepper and salad oil; dip them in a nice light batter; fry five or six minutes golden brown, until the cheese inside is soft; then sprinkle with grated cheese, and serve in a pile as hot as possible. Sardines dipped in batter and fried also make a very savoury dish.

**BLOATER PURÉE.**—Four bloaters 4d., 2 tablespoonfuls of cream  $\frac{1}{2}$ d.,  $\frac{1}{2}$  oz. of butter 1d.; chopped parsley  $\frac{1}{2}$ d.=6d. Simmer the bloaters and remove the skins, take off the fish from the bones; pass it through a sieve and put it into a stewpan; add sufficient butter to make it into a perfectly smooth paste. Draw the pan a little on one side, and stir in 2 tablespoonfuls of cream, a little finely chopped parsley, and a seasoning of Nepaul pepper. Stir until the preparation is *quite* hot, then turn it out on to buttered toast. Sprinkle brown raspings and sifted egg yolk over the top.



**CHEESE AND POTATO PATTIES.**—One pound of potatoes  $\frac{1}{2}$ d., 1 oz. of butter 1d., grated cheese  $\frac{1}{2}$ d.=2d. Mash 3 or 4 potatoes; mix them with a little butter, milk, grated cheese, salt, and pepper; put a little of the mixture in each patty pan or ramequin paper case, and bake.

**CHEESE RAMEQUINS.**—Six ounces of Parmesan cheese  $2\frac{1}{2}$ d., 2 ozs. of butter 2d., 3 eggs 3d.=7 $\frac{1}{2}$ d. Cut the cheese in thin slices, and put in a stew pan; add 2 ozs. of butter; shake the pan until they are melted and mixed; beat the whites of the eggs to a froth, and add; beat all well together. Bake in a moderate oven. Serve in small paper cases.

**CHEESE OMELETTE.**—Three eggs 3d., 1 oz. cheese  $\frac{1}{2}$ d., pepper and salt, 1 teaspoonful of cream  $\frac{1}{2}$ d. Grate the cheese fine; beat the eggs well; add the cheese to the eggs, and beat well; add pepper and salt. Fry in 2 ozs. of butter as above, 2d.=6d.

**CHEESE SAVOURIES.**—Four ounces grated cheese 2d., yolks of 2 eggs 1d.,  $\frac{1}{2}$  teaspoonful of dry mustard, 4 table-spoonfuls of milk, 1 oz. of butter in the pan 1d.=4d. Mix it all together, and let it thicken; not boil. Spread on fried croutons.

**BROILED BLOATERS.**—See page 137.

**BROILED MUSHROOMS.**—Ten good-sized mushrooms 8d., 1 oz. of butter 1d., pepper, and salt=9d. Choose good-sized mushrooms, cut off the stalks, peel the tops, and wipe them; broil them over a clear fire; put a small piece of butter on each, adding pepper, salt, and a squeeze of lemon juice. Set them before the fire, and when the butter is melted serve on buttered toast.

KIDNEY TOAST.—Three kidneys 6d., 1 egg 1d.,  $\frac{1}{2}$  oz. of butter  $\frac{1}{2}$ d.=7 $\frac{1}{2}$ d. Chop the kidneys very fine; mix yolk of egg with them, also the *least* drop of milk and a little butter the size of a walnut, with a spoonful of chopped parsley, pepper, and salt to season it. Serve very hot on buttered toast.

CANAPÉS OF SARDINES.—Half tin of sardines, 6d. Cut slices of rather stale bread about a quarter of an inch thick; cut them into rounds with a cutter. Fry in hot fat a golden brown; drain upon paper and keep hot before the fire. Take eight sardines, lightly scrape and trim them, and dry them in a cloth. Make them hot through on a gridiron, having first curled them up and passed their tails through their eyes. Serve each on a canapé with a morsel of chilli in the centre. Any remains of cold game may be minced and warmed in a very little gravy or butter, highly seasoned, and served on canapés; also mushrooms or mushrooms and tomatoes.

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## ICE CREAMS, &c.

TO FREEZE WITH OR WITHOUT MACHINE.—Put the mixture to be frozen in the inner receptacle, and let it be well covered with freezing mixture, which should also be put into the outer receptacle. Stir or shake the mixture that you want to make ice of until it begins to set. Serve in rough pieces on small ice-plates. Ice broken up into small pieces with half its weight of salt can be used instead of freezing mixture, putting ice and salt in

alternate layers ; cost, 2d. Freezing *mixture* for 2 pints of cream 3d. To freeze without a machine a milk-can must be half-filled with the mixture and the lid put on. The can must then be placed in a bucket, and the space between filled with three-parts ice to one of rough salt. The can must then be turned half round and back again, by means of the handle, steadily for about 20 minutes. Every 5 minutes the can should be opened and the frozen parts scraped from the sides with a wooden spatula and mixed with the rest.

CHOCOLATE ICE CREAM (1).—Six ounces of chocolate, 1 pint of cream,  $\frac{1}{2}$  lb. of sugar,  $\frac{1}{2}$  pint of new milk. Scrape the chocolate into the milk, and blend it thoroughly ; add the cream and sugar. Strain and freeze. 2s. per quart.—*Mrs. Beeton.*

CHOCOLATE ICE CREAM (2).—Four ounces of chocolate 5d.,  $\frac{3}{4}$  pint of milk  $1\frac{1}{2}$ d., 2 eggs 2d., 1 pint of cream 2s., 8 ozs. of sugar  $1\frac{1}{2}$ d.=2s. 10d. Dissolve the chocolate in a little water ; add the milk ; stir gently ; add the sugar by degrees ; beat the two eggs lightly ; pour on them the warm milk and chocolate (it must not be too hot) ; return to the pan ; stir for 3 minutes over the fire, but do not boil ; let it cool ; add cream, and freeze.

LEMON-WATER ICE (1).—Six lemons, 1 orange, 1 pint of clarified sugar,  $\frac{1}{2}$  pint of water, 12 lumps of sugar. Take 3 lemons and rasp them on sugar ; strain the juice, and take the juice alone of the remaining lemons and orange ; mix well with the sugar water and clarified sugar ; strain, and freeze for 25 minutes. Cost 11d. for one quart.—*Mrs. Beeton.*

LEMON-WATER ICE (2).—Eight lemons 8d., 12 ozs. of sugar 2d., 4 whites of eggs 2d.=1s. Put into a saucepan the thinly-pared rind of 4 lemons; pour over it 1 quart of cold water; add 12 ozs. of lump sugar, and set it on the fire to boil. Slowly simmer for 10 minutes, keeping it covered. Take it off the fire, strain it, and add the strained juice of 8 lemons. Let it cool; stir in the whites of 4 eggs; freeze in mould.—*Miss Agnes Maitland.*

VANILLA ICE (1).—One pint of cream 2s., 1 pint of milk 2d., 4 eggs 4d., 10 ozs. of sugar 1½d., 1 tablespoonful of vanilla essence 2d.=2s. 9½d. Break the eggs, beat them lightly, stir to them the milk and sugar, and put into a jug; stand the jug in a pan of boiling water, and stir till it thickens. Allow it to cool, add the flavouring essence and the cream, and freeze.—*Miss Agnes Maitland.*

VANILLA ICE CREAM (2).—One pod of vanilla, ½ lb. of sugar, 1 pint of cream, juice of a lemon, yolks of 2 eggs, and 1½ pints of milk. Pound the vanilla pod in a mortar with the sugar; press it through a sieve; place it in a stewpan with the milk and eggs; stir over a gentle fire until the mixture thickens like custard; add the cream and lemon juice; strain and freeze. 2s. 6d.—*Mrs. Beeton.*

STRAWBERRY ICE CREAM (1).—Half-pound of fresh strawberries 3d., ½ lb. of good strawberry jam 3d., the juice of 1 lemon, ½ pint of milk 1½d., ½ lb. of sugar 1½d., ½ pint of double cream 1s., freezing mixture 2d.=1s. 11d. Beat up the strawberries, lemon juice, and sugar into a pulp; add the preserved cream and milk; freeze. One quart enough for eight people.\*—*Mrs. Beeton.*

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\*The quantity regularly sent out by a first-rate shop for a dance is 5 quarts for 100.

STRAWBERRY ICE CREAM (2).—One quart of strawberries 8d., 1 pint of double cream 1s.,  $\frac{3}{4}$  pint of milk  $1\frac{1}{2}$ d., 8 ozs. to 10 ozs. of sugar  $1\frac{1}{2}$ d., 2 eggs 2d.=2s. 1d. Pick the fruit, strew over it 3 ozs. of powdered sugar; let it stand a little; then rub it through a tammy sieve with the back of a wooden spoon. Make a custard of 2 eggs, the milk, and the remainder of the sugar; let the custard cool; stir into it the fruit pulp and the cream; pour into the mould, and freeze. If strawberry jam is used, 2 lbs. of jam and 4 ozs. of sugar.—*Miss Agnes Maitland*.

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## SANDWICHES.

LOBSTER.—Half a lobster 9d., yolks of 2 eggs 1d., 2 ozs. of butter 2d.=1s. Or  $\frac{1}{2}$  lb. of tinned lobster meat (Cook's tinned lobster is the only one that will do), the yolks of 2 hard-boiled eggs, 2 ozs. of butter, 5 capers, pepper, salt, and cayenne. Pound all in a mortar until quite smooth; spread thinly on slices of bread and butter. Cover with another slice, and cut neatly into small sandwiches.

POTTED SALMON.—Half pound of salmon 9d., 1 teaspoonful of anchovy  $\frac{1}{2}$ d., half a teaspoonful of lemon juice  $\frac{1}{2}$ d., 1 teaspoonful of pepper, cayenne and salt  $\frac{1}{2}$ d., 1 oz. of butter 1d.=11 $\frac{1}{2}$ d. Pound the salmon in a mortar, with the butter, anchovy sauce, lemon juice, black pepper, salt, and cayenne. When thoroughly pounded, spread thin slices of bread and butter with it, and cut into neat sandwiches.

CUCUMBER SANDWICHES.—Cut thin slices of bread and butter; put thin slices of cucumber, with pepper and salt, between each.

ANCHOVY AND EGG.—Bone the anchovies, steep them in milk for 2 hours, chop very small; boil the eggs hard; mince very fine; cut thin slices of brown bread, sprinkle thickly with chopped egg, then with anchovy, add pepper and a thin layer of mustard and cress; press together firmly with a knife. Cut off the crust, and make into very small sandwiches.

POTTED SHRIMPS (1).—Shell the fish; chop them; lightly pound, with butter, mace, and cayenne; and pot.

POTTED SHRIMPS (2).—Pint of shrimps 9d., 2 ozs. of butter 2d.=11d. Pick the shrimps very carefully; mix in a pan with a very little butter, salt, and cayenne. When the shrimps are hot through and the butter almost simmering draw the pan to the side of the fire, let it stand a few minutes; take out the shrimps with a spoon and press them firmly into small jars. Pour a little of the butter on to the top of each jar, and let them grow cold.

## CAKES.

GIRDLE SCONES.—One pound of flour 2d., 1 gill of buttermilk  $\frac{1}{4}$ d., 1 teaspoonful of carbonate soda (crushed) =  $2\frac{1}{4}$ d. Stir into the buttermilk, half teaspoonful of salt; mix all altogether, and let it rise for half an hour; bake on a girdle or oven shelf over the fire.

WEBSTER CAKE.—Two ounces of butter 2d., half a cup of sugar  $\frac{1}{2}$ d., 2 eggs 2d., half a cup of currants, a little nutmeg, and baking powder, half a cup of flour  $1\frac{1}{2}$ d. = 6d. Mix and beat the above thoroughly. Bake in a buttered mould, half an hour in a moderate oven.

ROCK BUNS.—One pound of flour 2d., 4 ozs. of butter  $3\frac{1}{2}$ d., 4 ozs. moist sugar  $\frac{1}{2}$ d., the juice and half the rind of a lemon 1d., 1 egg 1d., a little milk, 2 teaspoonfuls of baking powder, half teaspoonful of salt = 8d. Wash and thoroughly dry the fruit, and mix the flour, salt, and baking powder; rub in the butter, then add the other dry things; beat up the egg, lemon, and a little milk; stir gradually into the rest, mixing as dry as possible; drop into a greased tin, and bake in a quick oven for 15 minutes.

TEACAKES.—Three pounds of flour (Austrian) 6d., 1 lb. of currants 5d., 1 lb. of raisins 8d.,  $\frac{1}{4}$  lb. of candied peel  $1\frac{1}{2}$ d., 5 eggs 5d., 1 nutmeg  $\frac{1}{2}$ d., 3 ozs. of butter  $2\frac{1}{2}$ d., 3 ozs. of lard  $1\frac{1}{2}$ d., 2 ozs. of barm  $1\frac{1}{2}$ d., 1 pint of milk 2d.,  $\frac{1}{4}$  lb. of sugar  $\frac{1}{2}$ d., small handful of salt = 2s. 10d. Let them rise, knead, then rise again, and put on tins, and let them rise on the fender before the fire. Enough for 14 large ones (one equal to three 1d. ones).—*Special Recipe.*



**SPONGE CAKE.**—Half a pound of powdered sugar  $1\frac{1}{2}$ d., 5 eggs 5d., 1 lemon 1d.,  $2\frac{1}{2}$  ozs. of flour  $\frac{1}{2}$ d.=8d. Break the eggs over the sugar and beat all together for a full half-hour; grate the lemon into the flour, add the beaten eggs; beat it all up, and pour into a tin; put it instantly into a slow oven.

**ECCLES CAKES.**— $1\frac{1}{2}$  lbs. of butter 1s.  $10\frac{1}{2}$ d.,  $2\frac{1}{2}$  lbs. of flour 5d., 1 lemon 1d., 2 whites of eggs 1d., 4 ozs. of currants  $1\frac{1}{2}$ d., 4 ozs. of castor sugar 1d., 2 ozs. of candied peel 1d., 2 ozs. of brown sugar and a little grated nutmeg  $\frac{1}{2}$ d.=2s.  $9\frac{1}{2}$ d. Rub  $\frac{1}{2}$  lb. of butter into the flour, add the juice of a lemon and the whites of 2 eggs, lightly beaten; work into a paste with cold water; roll out lightly; lay on it the rest of the butter; fold the ends over the butter; roll out twice; set it aside for 15 minutes; roll out twice more; set aside again, and roll out as before. The last time roll it out quite thin, and cut it into rounds 5 inches across. Mix the filling well together, adding a very little water if it is not moist enough. Lay a large spoonful on each round, draw the edges together, and just moisten them; turn the cake, flatten with the hand, cut three slits half an inch long in the centre, and bake in a hot oven about 15 minutes.

**SIMNEL CAKE** (for Mid-Lent, or Mothering Sunday).—Half a pound of flour 1d.; 10 ozs. currants  $3\frac{1}{2}$ d., 4 ozs. of butter 4d., 3 eggs (yolks only)  $1\frac{1}{2}$ d.,  $1\frac{1}{2}$  ozs. of citron peel and  $1\frac{1}{2}$  ozs. of lemon peel 1d.,  $\frac{1}{4}$  of a pint of milk  $\frac{1}{2}$ d.,  $\frac{1}{2}$  a nutmeg and  $\frac{1}{2}$  a teaspoonful of powdered cinnamon  $\frac{1}{2}$ d.,  $\frac{1}{2}$  oz. of yeast and 4 ozs. of sugar 1d.=1s. 1d. Rub the butter into the flour, add all the dry ingredients and mix



well ; braid the yeast with a little sugar ; stir with  $\frac{1}{2}$  a teacupful of lukewarm water, pour into the flour ; warm the milk, beat the yolks of eggs and mix with it ; pour it into the cake ; mix well with a wooden spoon to a soft paste ; set it on a warm place to rise for 2 hours. Take 3 ozs. of sweet almonds,  $\frac{1}{2}$  oz. of bitter almonds ; blanch and pound them, adding in the mortar 3 ozs. of sifted sugar, a few drops of rose water, and the beaten white of an egg. Line a cake-tin with buttered paper, pour in half the cake, then lay the almond paste in the middle ; pour in the rest of the cake, and bake for 2 hours.

ALMOND PASTE (for Simmel Cake).—Six ounces of sweet almonds 6d., 3 ozs. of bitter almonds 3d., 6 ozs. of sugar 1d., 1 teaspoonful of rose water=10d. Blanch the almonds, pound them perfectly smooth with the rose-water and the sugar ; put the paste into a small saucepan for a few minutes, and just heat it slightly, so that it will form better ; spread a smooth layer of this paste over the cake, which must be cold, and brush it over with the white of an egg ; butter and sugar an egg-cup, and press into it firmly some of the almond paste ; turn it out on to the edge of the cake, and repeat until there are mounds of paste all round ; brush all over with white of egg, dust it with sifted sugar, and brown slightly in a cool oven ; ornament the top of each mound with rings of candied peel.

EVERTON TOFFEE.—One and a half pounds of brown sugar 4d., 9 ozs. of butter 9d., 1 teacupful of water, 1 lemon 1d.,  $\frac{1}{2}$  lb. of almonds 8d.=1s. 10d. Boil the sugar, butter, water, and half the rind of the lemon together. When sufficiently done let it stand aside until

the boiling has ceased; then stir in the juice of the lemon; blanch the almonds, and divide into halves; butter a shallow tin, and lay them close together, flat side downwards. Then pour on the toffee.

PARKIN.—Half a pound of oatmeal  $1\frac{1}{2}$ d.,  $\frac{1}{4}$  lb. of butter  $3\frac{1}{2}$ d.,  $\frac{1}{4}$  lb. of flour  $\frac{1}{2}$ d.,  $\frac{1}{4}$  lb. of treacle  $\frac{1}{2}$ d., 6 ozs. of brown sugar 1d.,  $\frac{1}{2}$  oz. of ground ginger,  $\frac{1}{2}$  oz. of allspice 1d.,  $\frac{1}{4}$  oz. of carbonate of soda, buttermilk  $\frac{1}{2}$ d.=8 $\frac{1}{2}$ d.

LUNCHEON CAKE.—Quarter-pound of butter 4d., 6 ozs. of currants  $2\frac{1}{4}$ d.,  $\frac{1}{4}$  lb. of sugar  $\frac{1}{2}$ d., 2 teaspoonfuls of baking powder  $\frac{1}{4}$ d., 3 eggs 3d., 1 oz. candied peel 1d., 2 ozs. almonds 2d., 1 teacupful of milk  $\frac{1}{2}$ d.,  $\frac{1}{4}$  lb. of dried flour  $\frac{1}{2}$ d.=1s. 2d. Beat the butter to a cream; wash, pick, and dry the currants; whisk the eggs; blanch and chop the almonds, and cut the peel into neat slices; mix all together, then add the butter, milk, and eggs. Beat the mixture well for a few minutes; put the cake into a buttered mould or tin; bake for rather more than  $1\frac{1}{2}$  hours. The currants and candied peel may be omitted, and a little lemon or almond flavouring substituted, and the cake will be very good.

SWISS CAKE.—Two eggs, their weight in butter, flour and sugar, half a teaspoonful of baking powder, 2 tablespoonfuls of milk, the grated rind and juice of 1 lemon; cost  $5\frac{1}{2}$ d. Beat the sugar and butter to a cream, drop in one egg and mix well; drop in the other egg, and beat that well also. Mix in by degrees the flour, baking powder, and lemon. Put the mixture in a well buttered mould, and bake three-quarters of an hour in a moderate oven.

## INVALID COOKERY.

GRUEL(1).—Mix 2 tablespoonfuls oatmeal very smooth in a little water, and put it gradually to  $\frac{3}{4}$  pint. Add a little lemon peel, and half a blade of mace; then set it over the fire for a quarter of an hour, stirring it constantly, until it thickens; add 1 wineglassful of white wine.— $3\frac{1}{2}$ d.

GRUEL (2).—One tablespoonful of oatmeal  $\frac{1}{4}$ d., 1 pint of skim milk  $1\frac{1}{4}$ d., half a blade of mace and a little lemon peel= $1\frac{1}{2}$ d. Mix one tablespoonful of coarse oatmeal into a paste with a little cold water; pour 1 pint of water or boiling milk upon it; add mace and lemon peel; pour back into the saucepan through a strainer, and let it boil until it thickens—20 minutes at least; add salt or sugar.

BLANC-MANGE.—See page 165.

CHICKEN BROTH.—Chicken 2s., onions  $\frac{1}{2}$ d.=2s.  $0\frac{1}{2}$ d. Take an old fowl, stew it to pieces, adding two onions; season lightly with pepper and salt; skim and strain.

VERY STRONG BEEF TEA.—Two pounds of lean beef 1s. 6d. Cut the beef into small dice; put into a jar, without water, and place it in the oven for 3 or 4 hours; then mix this rich stock with boiling water to the strength required.

MUTTON BROTH.—Three pounds scrag of mutton 2s., 2 turnips  $\frac{1}{2}$ d., pearl barley  $\frac{1}{2}$ d.=2s. 1d. Boil in 3 quarts of water, the mutton, 2 turnips sliced, and 1 tablespoonful of pearl barley. Boil gently for 3 hours, keeping well skimmed.

BOILED CHICKEN.—Boil three-quarters of an hour, pour over white sauce or parsley sauce.

JELLY.—See page 166.

BEATEN EGGS.—Yolk of 1 egg  $\frac{1}{2}$ d., wineglassful of sherry 3d.= $3\frac{1}{2}$ d. An egg beaten up in tea or wine is very strengthening. It is lighter if only the yolk is used.

A COOLING DRINK.—One tablespoonful of cream of tartar  $\frac{1}{2}$ d., juice of 2 lemons 1d., wineglassful of sherry 3d.= $4\frac{1}{2}$ d. One pint of boiling water; sugar to taste.

BRANDY MIXTURE IN CASES OF EXHAUSTION.—Two eggs 1d., 1 gill of brandy 1s., to 1 gill of cinnamon water  $\frac{1}{2}$ d.,  $\frac{1}{2}$  oz. sugar and 2 drops oil of cinnamon  $\frac{1}{2}$ d.=1s. 2d. Mix the ingredients all well together. Three tablespoonfuls every quarter of an hour.

SUET AND MILK.—One ounce of suet  $\frac{1}{2}$ d.,  $\frac{1}{2}$  pint of milk 1d.= $1\frac{1}{2}$ d. Put 1 tablespoonful of shredded suet into a pint of new milk; warm it till the suet is quite melted; skim it. Pour into a warm glass or cup and drink it before it cools. This is ordered by many doctors for delicate and consumptive people. It is very light and nourishing. Half the quantity is enough for a child.

ARROWROOT PUDDING.—Two teaspoonfuls of arrowroot,  $\frac{1}{2}$  pint of milk 1d., 1 egg, 2 teaspoonfuls of sugar 1d.=2d. Mix the arrowroot and milk as above, stir it until it thickens; sweeten it, and as it cools stir in the yolk of an egg; beat the white very light; stir it in and bake for 10 minutes.

CHEAP CHICKEN BROTH.—Two pounds of chicken cuttings 4d., onion  $\frac{1}{2}$ d.=4 $\frac{1}{2}$ d. Buy at a poulterer's 2 lbs. of chicken neck and feet; clean them very carefully, scalding the feet. Put them in a pan, with 1 quart of water, a little salt and pepper; simmer for 4 hours; skim occasionally; strain into a basin; take off any fat, and serve hot. A small onion stuck with two cloves may be added if liked.

OMELETTE.—See page 136.

LEMONADE.—Two lemons 2d., 2 tablespoonfuls of sugar  $\frac{1}{2}$ d.=2 $\frac{1}{2}$ d. Peel the lemons very thinly without any white; put the parings into a jug; squeeze the juice and pulp, add the sugar and 1 quart of water; cover it until cold; strain it.

BARLEY WATER.—Lemon  $\frac{1}{2}$ d., 1 oz. of sugar  $\frac{1}{4}$ d., 1 oz. of barley  $\frac{1}{4}$ d.=1d. Put the barley (washed) into a jug, pour on it 1 pint of boiling water, add the sugar, and juice of  $\frac{1}{2}$  a lemon; simmer a few minutes; cover until cold.

FILLETS OF SOLE.—See page 146.

CHEAP BEEF TEA.—Half a pound of lean beef 4d. Cut the beef into very small pieces—almost into shreds—across the grain, carefully removing all fat. Put it into a jar; pour over it half a pint of cold water, and let it stand covered for an hour; place the jar in a pan of water, and put it on to boil, or in a slow oven, for an hour. You can then pour off some for use, and fill up with a quarter of a pint of cold water. The second supply will be ready in 2 hours or more.

FISH FOR AN INVALID.—Plaice 3d., butter and milk 1d.=4d. Fillet a small plaice, lay the pieces on a buttered plate, pour one tablespoonful of milk over them; put another buttered plate over, and bake for 20 minutes. This is very nourishing. Soles may be done in the same way.

CHEAP MUTTON BROTH.—One pound of scrag of mutton 5d. Chop the mutton into small pieces; put into a pan, with 1 quart of cold water. When it is nearly boiling skim carefully; let it simmer gently for 3 or 4 hours, closely covered; strain into a basin; let it get cold; take off the fat; season with salt and pepper; re-heat, and serve.

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## HOME-MADE WINES.

ORANGE WINE.—Ninety Seville oranges 5s. 5d., 32 lbs. of sugar 6s. 8d.=12s. 1d. Put the sugar, broken, into the cask; have ready two large pans, into one of which put the peel of the oranges pared thin, into the other the pulp after the juice has been squeezed from them; strain the juice, put it into the cask; pour a gallon and a half of cold spring water on peels and pulp; let each stand 24 hours; then strain from both into the cask; put in more water, and keep filling up the cask from the peel and pulp every day for a week. So manage that it takes a week to fill the cask, Let the cask stand a few days longer, then bung it down securely. 1s. 6d. a gallon for 9-gallon cask.

GINGER WINE.—Ninety oranges 5s. 5d., 3 lbs. ginger 5s., 32 lbs. sugar 6s. 8d.=17s. 1d. Ginger wine is made in the same manner as orange wine, with the addition of the ginger, which should be tied in a thin muslin bag and put into the cask at the same time as the sugar. 1s. 11d. per gallon for 9-gallon cask.

GINGER LEMONADE.—Twelve pounds of loaf sugar 2s. 6d., 6 eggs 6d.,  $\frac{1}{2}$  lb. of ginger 6d., 9 lemons 9d.=4s. 3d. Put into 10 gallons of water 12 lbs. of loaf sugar; boil 20 minutes; clear with whites of 6 eggs; crush  $\frac{1}{2}$  lb. of common ginger; boil with the sugar and water; pour the boiling liquor upon 9 good sized lemons, pared; let it get cold; put it into a cask; add 2 tablespoonfuls of yeast, the lemons, not too thinly sliced, and  $\frac{1}{2}$  oz. isinglass. Bung the cask next day. Drinkable in a fortnight.

CHEAP NECTAR.—Two pounds of loaf sugar 6d.,  $\frac{1}{2}$  oz. of citric acid  $\frac{1}{2}$ d., 1 teaspoonful essence of lemon  $\frac{1}{2}$ d.=7d. Melt into 3 quarts of hot water about 2 lbs. of loaf sugar. Let it cool, add  $\frac{1}{2}$  oz. citric acid and teaspoonful essence of lemon.

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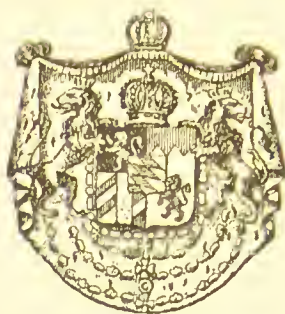
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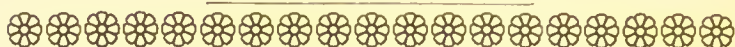
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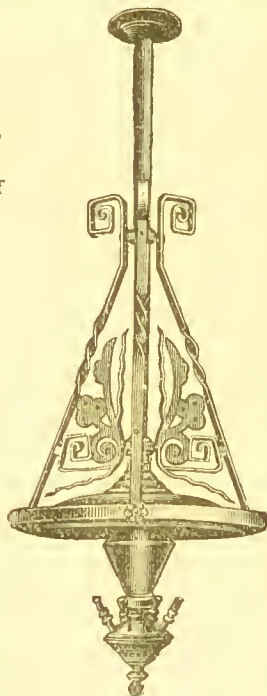
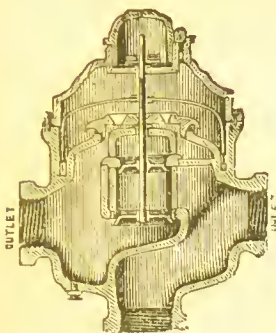
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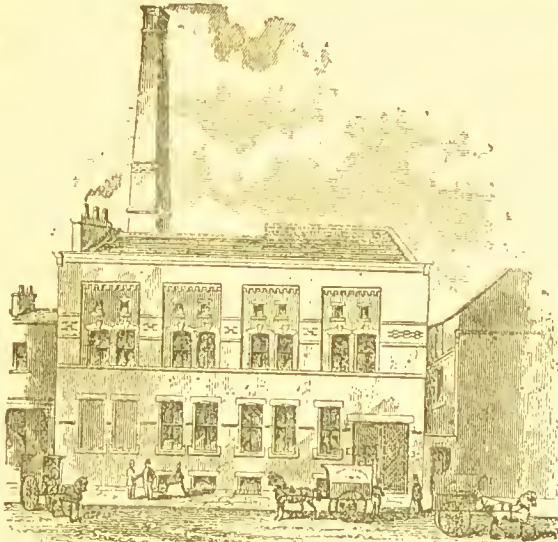


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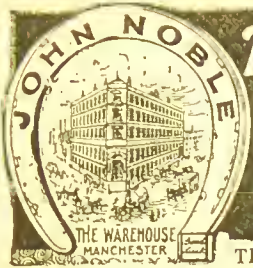
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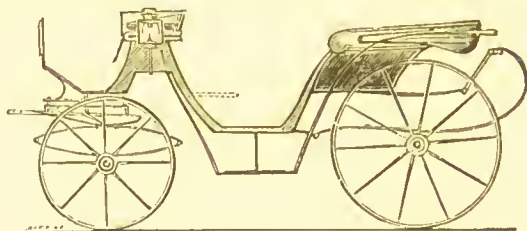
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